#24 American Amber Ale

- Gravity **13.1 BLG**
- ABV **---**
- IBU **25**
- SRM **8.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg *(80.4%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(8.9%)*	79 %	16
Grain	Caramunich Malt	0.2 kg *(3.6%)*	71.7 %	110
Grain	Carared	0.3 kg *(5.4%)*	75 %	39
Grain	zakwaszajacy	0.1 kg *(1.8%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sorachi Ace	25 g	60 min	10 %
Whirlpool	Sorachi Ace	35 g	60 min	10 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis