

## American amber ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **14.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 3.5 kg (68.6%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II      | 0.5 kg (9.8%)  | 79 %  | 22  |
| Grain | Viking Pilsner malt              | 0.5 kg (9.8%)  | 82 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.9%) | 73 %  | 120 |
| Grain | Strzegom Karmel 300              | 0.25 kg (4.9%) | 70 %  | 299 |
| Grain | Strzegom Karmel 600              | 0.1 kg (2%)    | 68 %  | 601 |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Fuggles    | 30 g   | 50 min   | 5.6 %      |
| Aroma (end of boil) | Cascade    | 30 g   | 15 min   | 8.3 %      |
| Aroma (end of boil) | Cascade PL | 30 g   | 5 min    | 4 %        |
| Dry Hop             | Citra      | 30 g   | 4 day(s) | 13.1 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |