

# American Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **8.8**
- 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 **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **12.3 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 | 4.3 kg (82.7%) | 80 %  | 5   |
| Grain | Monachijski          | 0.5 kg (9.6%)  | 80 %  | 16  |
| Grain | Strzegom Karmel 150  | 0.4 kg (7.7%)  | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 10 g   | 60 min | 12 %       |
| Boil                | Citra    | 10 g   | 25 min | 12 %       |
| Boil                | Citra    | 15 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Citra    | 15 g   | 0 min  | 12 %       |
| Dry Hop             | Amarillo | 50 g   | ---    | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |