Amber Ale

- Gravity **13.8 BLG**
- ABV **5.5 %**
- IBU **38.7**
- SRM **10.170719443209**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **--- liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.06 liter(s)**
- Total mash volume **20.08 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15.06 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **-10 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	PILSEN (2-Row)	4 kg	80.62 %	4
Grain	Munich	0.86 kg	82.42 %	15
Grain	Crystal - 140L	0.03 kg	64.92 %	276
Grain	Roasted Malt	0.03 kg	67.69 %	1201
Grain	Caramunich III	0.03 kg	79.7 %	140
Grain	Chocolate	0.03 kg	76.64 %	901
Grain	Biscuit	0.02 kg	74.65 %	50
Grain	GreenSwaen©Gold Munich - Light	0.02 kg	73.57 %	95

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	30 g	60 min	5.3 %
Boil	Ahtanum	45 g	15 min	5.3 %
	Ahtanum	70 g	0 min	1 %