LEM | American Amber Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **10.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 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 **14.9 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 **14.8 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg *(69.7%)*	80 %	5
Grain	Viking Munich Malt	0.5 kg *(9.2%)*	78 %	18
Grain	Caramunich® typ I	0.25 kg *(4.6%)*	73 %	80
Grain	Weyermann - Carared	0.25 kg *(4.6%)*	75 %	45
Grain	Caraaroma	0.15 kg *(2.8%)*	78 %	400
Liquid Extract	Ekstrakt słodowy jasny	0.5 kg *(9.2%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Aroma (end of boil)	Wakatu	20 g	0 min	8.5 %
Dry Hop	Wakatu	30 g	7 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mangrove Jack's -M15 Empire Ale	Ale	Liquid	400 ml	Mangrove Jack's
Rozmnożone drożdże 1L starterze 8 BLG.				