

## 165 ChA

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **19.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK           | 3.2 kg (40.3%)  | 78 %  | 6   |
| Grain | Wheat Malt, White              | 1.8 kg (22.7%)  | 85 %  | 5   |
| Grain | Oats, Malted                   | 1.1 kg (13.9%)  | 80 %  | 2   |
| Grain | Munich Malt                    | 0.68 kg (8.6%)  | 80 %  | 18  |
| Grain | Brown Malt (British Chocolate) | 0.68 kg (8.6%)  | 70 %  | 128 |
| Grain | Fawcett - Dark Crystal         | 0.45 kg (5.7%)  | 71 %  | 300 |
| Grain | Carafa                         | 0.028 kg (0.4%) | 70 %  | 664 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Northern Brewer    | 28 g   | 90 min | 7 %        |
| Boil    | Northern Brewer    | 14 g   | 30 min | 7 %        |
| Boil    | fuggle             | 28 g   | 30 min | 5 %        |
| Boil    | East Kent Goldings | 14 g   | 10 min | 5 %        |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory  |
|---------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale  | Liquid | 10 ml  | Wyeast Labs |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 30 g   | Boil    | 30 min |