

#29 - American amber ale 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **15.6**
- 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 **80 min**
- Evaporation rate **12 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.8 kg (85.4%)	80 %	8
Grain	Caramel/Crystal Malt - 80L	0.37 kg (8.3%)	74 %	158
Grain	Caraaroma	0.25 kg (5.6%)	78 %	400
Grain	Czekoladowy	0.03 kg (0.7%)	60 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	27 g	90 min	11 %
Boil	Amarillo	21 g	10 min	9.5 %
Aroma (end of boil)	Puławski	21 g	0 min	8.9 %
Aroma (end of boil)	Nelson Sauvin	7 g	0 min	11 %
Dry Hop	Amarillo	21 g	2 day(s)	9.5 %