

AAA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **11.2**
- 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 **20 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (63.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (23.8%) | 79 % | 22 |
| Grain | Caraamber | 0.5 kg (7.9%) | 75 % | 59 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.8%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 25 g | 60 min | 8.8 % |
| Boil | Amarillo | 25 g | 2 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| fermentis safbrew us-05 | Ale | Dry | 20 g | --- |