

AAA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **7.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (72.7%) | 85 % | 6 |
| Grain | Weyermann - Caraamber | 0.5 kg (9.1%) | 75 % | 65 |
| Grain | Weyermann - Carared | 0.25 kg (4.5%) | 75 % | 45 |
| Grain | Barke Wienermalz | 0.5 kg (9.1%) | 75 % | 8 |
| Grain | Platki owsiane | 0.25 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 28 g | 20 min | 12 % |
| Boil | Amarillo | 28 g | 10 min | 9.5 % |
| Aroma (end of boil) | Equinox | 28 g | 5 min | 13.1 % |
| Boil | Amarillo | 10 g | 50 min | 8.8 % |