

ale amber

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **5**
- SRM **7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (75.9%)	81 %	6
Grain	Amber Malt	0.45 kg (11.4%)	75 %	43
Grain	Cara Gold	0.2 kg (5.1%)	75 %	120
Grain	Caramel/Crystal Malt - 10L	0.3 kg (7.6%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Dr Rudi	10 g	60 min	11.8 %
Mash	Dr Rudi	10 g	30 min	11.8 %
Aroma (end of boil)	Dr Rudi	10 g	10 min	11.8 %
Dry Hop	Dr Rudi	30 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm top	Wheat	Dry	12 g	Brewferm