

# Amber

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **16.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (70.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (17.5%)	79 %	22
Grain	Weyermann - Carared	0.15 kg (5.3%)	75 %	45
Grain	Caraaroma	0.2 kg (7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Whirlpool	Simcoe	20 g	1 min	13.2 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %