

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 % |