

Amber Ale

- Gravity **13.8 BLG**
- ABV **5.5 %**
- IBU **38.7**
- SRM **10.170719443209**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.06 liter(s)**
- Total mash volume **20.08 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15.06 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **-10 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------|---------|------|
| Grain | PILSEN (2-Row) | 4 kg | 80.62 % | 4 |
| Grain | Munich | 0.86 kg | 82.42 % | 15 |
| Grain | Crystal - 140L | 0.03 kg | 64.92 % | 276 |
| Grain | Roasted Malt | 0.03 kg | 67.69 % | 1201 |
| Grain | Caramunich III | 0.03 kg | 79.7 % | 140 |
| Grain | Chocolate | 0.03 kg | 76.64 % | 901 |
| Grain | Biscuit | 0.02 kg | 74.65 % | 50 |
| Grain | GreenSwaen©Gold Munich - Light | 0.02 kg | 73.57 % | 95 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Ahtanum | 30 g | 60 min | 5.3 % |
| Boil | Ahtanum | 45 g | 15 min | 5.3 % |
| | Ahtanum | 70 g | 0 min | 1 % |