

## amber ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **13**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (48.8%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (39.1%)	80 %	4
Grain	Strzegom Karmel 300	0.4 kg (7.8%)	70 %	300
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.9%)	81 %	53
Grain	Jęczmień palony	0.02 kg (0.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.1 %
Boil	Mosaic	15 g	10 min	12 %
Boil	Mosaic	35 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min