

Amber Gold v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **11.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66.7 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **66.7C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (45.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (36.4%) | 79 % | 16 |
| Grain | Malteurop Wiedeński | 0.5 kg (9.1%) | 79 % | 8 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.5%) | 70 % | 299 |
| Grain | Viking melanoidynowy | 0.1 kg (1.8%) | 75 % | 60 |
| Grain | Biscuit Malt | 0.1 kg (1.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort | Magnum | 5 g | 80 min | 12 % |
| Boil | Centennial | 15 g | 20 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 20 min | 15.5 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 10 min | 15.5 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 10.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 0 min | 15.5 % |

| | | | | |
|---------|------------------------|------|----------|--------|
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 120 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2.73 g | Boil | 15 min |