

# Amber You Know

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **14.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.1 liter(s)**
- Total mash volume **5.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **4.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **7.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC  |
|-------|----------------------|-----------------|-------|------|
| Grain | Pilsen Swaen         | 0.75 kg (55.1%) | --- % | 3.8  |
| Grain | Caramalt Muntons     | 0.25 kg (18.4%) | --- % | 31   |
| Grain | Melany Swaen         | 0.25 kg (18.4%) | --- % | 70.3 |
| Grain | Crystal 150 Muntons  | 0.08 kg (5.9%)  | --- % | 144  |
| Grain | Crystal Dark Muntons | 0.03 kg (2.2%)  | --- % | 425  |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | Centennial | 1 g    | 60 min    | 9.4 %      |
| Boil                | TNT        | 2 g    | 30 min    | 12.1 %     |
| Boil                | Simcoe     | 2 g    | 30 min    | 12.2 %     |
| Aroma (end of boil) | Centennial | 3 g    | 5 min     | 10.5 %     |
| Aroma (end of boil) | TNT        | 2 g    | 5 min     | 12.1 %     |
| Aroma (end of boil) | Mosaic     | 2 g    | 5 min     | 12.6 %     |
| Dry Hop             | TNT        | 6 g    | 10 day(s) | 12.1 %     |
| Dry Hop             | Mosaic     | 8 g    | 10 day(s) | 12.6 %     |
| Dry Hop             | Cascade    | 10 g   | 10 day(s) | 6.1 %      |
| Dry Hop             | Centennial | 6 g    | 10 day(s) | 10.5 %     |
| Dry Hop             | Simcoe     | 8 g    | 10 day(s) | 12.2 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| LevTeck American Ale | Ale  | Liquid | 100 ml | White Labs |