

# american ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **2.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Citra	15 g	15 min	12 %
Boil	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Whirlpool	Citra	15 g	---	12 %
Whirlpool	Cascade	15 g	---	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us 05	Ale	Dry	10 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki owsiane	500 g	Mash	60 min