

# American Amber Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **10.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **40.1 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale        | 6 kg (67.4%)  | 79 %  | 6   |
| Grain | karmelowy jasny strzegom | 2 kg (22.5%)  | 75 %  | 30  |
| Grain | Karmelowy Czerwony       | 0.5 kg (5.6%) | 75 %  | 59  |
| Grain | caramel crystal          | 0.4 kg (4.5%) | --- % | 170 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Columbus | 35 g   | 60 min   | 12.5 %     |
| Boil    | Simcoe   | 15 g   | 10 min   | 11.4 %     |
| Dry Hop | Simcoe   | 35 g   | 6 day(s) | 13.2 %     |
| Dry Hop | Citra    | 35 g   | 6 day(s) | 12 %       |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale  | Liquid | 35 ml  | White Labs |