

American Amber Ale #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **10**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (36.4%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 1 kg (18.2%) | 80 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (18.2%) | 81 % | 40 |
| Grain | Karmelowy Czerwony | 0.5 kg (9.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Mandarina Bavaria DE | 17 g | 60 min | 7.6 % |
| Boil | Willamette | 17 g | 60 min | 5 % |
| Boil | Fuggles UK | 16 g | 60 min | 4.5 % |
| Boil | Ahtanum US | 20 g | 15 min | 3.4 % |
| Boil | Ahtanum US | 20 g | 0 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|