

# American Amber Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **13.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (63.6%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%)   | 79 %  | 22  |
| Grain | Karmelowy Czerwony          | 0.5 kg (9.1%)  | 75 %  | 59  |
| Grain | Strzegom Karmel 150         | 0.25 kg (4.5%) | 75 %  | 150 |
| Grain | Strzegom Karmel 300         | 0.25 kg (4.5%) | 70 %  | 299 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.5 %     |
| Boil    | Cascade                | 40 g   | 10 min | 6 %        |