

# American Amber Ale

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **8**
- 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 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (78.3%)	80 %	5
Grain	Monachijski	0.5 kg (10.9%)	80 %	16
Grain	Weyermann Caramunich 3	0.3 kg (6.5%)	76 %	150
Grain	Carared	0.2 kg (4.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	13.9 %
Boil	Cashmere	50 g	10 min	6.7 %
Boil	Simcoe	25 g	1 min	13.5 %