

# American Amber Ale

---

- Gravity **15.9 BLG**
- ABV ---
- IBU **79**
- SRM **15.2**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (76.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (16.9%)	79 %	22
Grain	Strzegom Karmel 150	0.25 kg (4.2%)	75 %	150
Grain	Strzegom Karmel 300	0.15 kg (2.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	0 min	13.5 %
Boil	Cascade	40 g	45 min	6 %
Boil	Simcoe	40 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---