

AMERICAN AMBER ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **12.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pale Ale Viking Malt (Strzegom) | 4 kg (76.9%) | --- % | 5 |
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 0.5 kg (9.6%) | --- % | 5 |
| Grain | Słód karmelowy 150 - Viking Malt (Strzegom) | 0.3 kg (5.8%) | --- % | 150 |
| Grain | Słód karmelowy 300 - Viking Malt (Strzegom) | 0.3 kg (5.8%) | --- % | 300 |
| Grain | Słód zakwaszający Weyermann® | 0.1 kg (1.9%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 15 g | 60 min | 10.5 % |
| Boil | Citra | 15 g | 15 min | 13.9 % |
| Whirlpool | Citra | 40 g | 20 min | 13.9 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10.5 % |
| Dry Hop | Citra | 45 g | 2 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------------|
| Fermentis Safale US-05 | Ale | Dry | 11.5 g | Fermentis Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |

Notes

- chmienie na whirlpool/hopstand 20 minut od 80°C;
schłodzenie brzezki do temp. 16-17°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 17-18°C, dojrzewanie w temp. 19-20°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 50-100; Mg 10; SO4 50-100; Cl 75-100; Alk. całk. 50-100; RA 25-75
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