

American Amber Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **12.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	22
Grain	Strzegom Karmel 300	0.25 kg (5.6%)	70 %	299
Grain	Strzegom Karmel 150	0.25 kg (5.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Chinook	15 g	30 min	13 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	30 g	10 day(s)	12 %

Yeasts

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

- Na podstawie receptury Jacka Kocurka z piwo.org
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