

American Amber Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **9.6**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (64.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.3 kg (24.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.35 kg (6.5%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.25 kg (4.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Bravo | 20 g | 60 min | 15.5 % |
| Aroma (end of boil) | Willamette | 30 g | 10 min | 5 % |
| Aroma (end of boil) | Willamette | 30 g | 1 min | 5 % |
| Aroma (end of boil) | Cascade | 20 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|----------|------------|
| US-05 | Ale | Slant | 85.11 ml | Fermentis |

Notes

- 70-100 ml zbitej gęstwy 250-280 rzadkiej.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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