

american amber ale #94

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **9.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (72.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (12%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (12%) | 79 % | 10 |
| Grain | Caraaroma | 0.15 kg (3.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Citra | 50 g | 15 min | 12 % |
| Boil | lunga | 50 g | 15 min | 11 % |
| Dry Hop | Citra yakima | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | --- |