

American Amber Ale z resztek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **11**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.2 kg (53.3%)	79 %	10
Grain	Viking Pale Ale malt	0.35 kg (15.6%)	80 %	5
Grain	Żytńi	0.3 kg (13.3%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.15 kg (6.7%)	75 %	30
Grain	Płatki owsiane	0.15 kg (6.7%)	85 %	3
Grain	Fawcett - Red Crystal	0.1 kg (4.4%)	75 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	50 min	5.1 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %