

# Amerykański Amber Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (48.4%)	80 %	5
Grain	Viking Pilsner malt	1 kg (21.5%)	82 %	4
Grain	Strzegom Bursztynowy	1 kg (21.5%)	70 %	49
Grain	Jęczmień niestodowany	0.4 kg (8.6%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Cascade	15 g	10 min	6 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min