

## Fruit american amber ale

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- Gravity **16.8 BLG**
- ABV ---
- IBU **36**
- SRM **8.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

### Steps

- Temp **58 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **45 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	6 kg (77.4%)	81 %	8
Grain	Amber Malt	0.25 kg (3.2%)	75 %	43
Grain	Briess - Wheat Malt, Red	0.25 kg (3.2%)	81 %	5
Grain	Weyermann pszeniczny jasny	1 kg (12.9%)	80 %	6
Grain	Barley, Flaked	0.25 kg (3.2%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	45 min	9.5 %
Aroma (end of boil)	Galaxy	35 g	7 min	15 %
Dry Hop	Enigma (AUS)	75 g	3 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cherry	500 g	Boil	0 min
Flavor	Morwa	350 g	Secondary	3 day(s)
Flavor	zest pomaranczy	25 g	Boil	10 min
Flavor	zest cytryny	25 g	Boil	10 min
Flavor	zest pomelo	40 g	Secondary	3 day(s)

## Notes

- Fermentacja burzliwa 7 dni temp. 22,5  
Fermentacja cicha 10 dni temp. 18,5  
210g. suchego ekstraktu do refermentacji w temp. 17  
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