

Mesquite Amber Ale

- Gravity **11 BLG**
- ABV ---
- IBU **38**
- SRM **15.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 1.5 kg (36.6%) | 79 % | 16 |
| Grain | Simpsons - Maris Otter | 1.5 kg (36.6%) | 81 % | 6 |
| Grain | Briess - Smoked Mesquite | 0.5 kg (12.2%) | 80.5 % | 7 |
| Dry Extract | WES ekstrakt słodowy bursztynowy | 0.4 kg (9.8%) | 80 % | 100 |
| Grain | Palone płatki owsiane | 0.1 kg (2.4%) | 70 % | 300 |
| Grain | Simpsons - Crystal Rye | 0.1 kg (2.4%) | 73 % | 177 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 20 g | 60 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |