

Murica Amber Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **4.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (73.2%)	90 %	5
Grain	Monachijski	0.8 kg (19.5%)	90 %	16
Grain	Caramel/Crystal Malt - 10L	0.3 kg (7.3%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Willamette	25 g	10 min	5 %
Aroma (end of boil)	Willamette	25 g	1 min	5 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %

Yeasts

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

Notes

- Wyladzanie ok 14 l wody temp. 78C
Refermentacja ok 6g cukru na 1l piwa
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