

Semi-Pastry Amber

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **12.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Vienna Malt | 2 kg (50.1%) | 78 % | 8 |
| Grain | Viking Pale Ale malt | 1 kg (25.1%) | 80 % | 5 |
| Grain | Cookie | 0.33 kg (8.3%) | 75 % | 50 |
| Grain | Strzegom Karmel 150 | 0.33 kg (8.3%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.33 kg (8.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |