

## x - English Amber Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **7.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **1 min**
- Temp **100 C**, Time **80 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75C**
- Keep mash **80 min** at **100C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	19 g	70 min	10 %
Aroma (end of boil)	Chinook	15 g	40 min	13 %
Whirlpool	Citra	10 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale >>> 2 fermentacja	Ale	Dry	10 g	Mangrove Jack's