

10. American Amber Ale

- Gravity **13.9 BLG**
- ABV ---
- IBU **40**
- SRM **12.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (49.6%) | 81 % | 4 |
| Grain | Monachijski | 1.3 kg (21.5%) | 80 % | 16 |
| Grain | Caraamber | 1 kg (16.5%) | 75 % | 59 |
| Grain | Biscuit Malt | 0.25 kg (4.1%) | 79 % | 45 |
| Grain | Carahell | 0.5 kg (8.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 30 g | 45 min | 13 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Amarillo | 15 g | 5 min | 9.5 % |
| Dry Hop | Mosaic | 35 g | 6 day(s) | 10 % |
| Dry Hop | Amarillo | 15 g | 6 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------|-----|------|--------|
| Fining | mech | 5 g | Boil | 10 min |
|--------|------|-----|------|--------|