

19A American Amber Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **12.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (80%)	80 %	5
Grain	Karmelowy Czerwony	0.4 kg (9.1%)	75 %	59
Grain	Aromatic Malt	0.4 kg (9.1%)	78 %	51
Grain	Carafa III	0.075 kg (1.7%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook PL	30 g	30 min	8.8 %
Whirlpool	Cascade PL	30 g	30 min	7.8 %
Dry Hop	Chinook PL	100 g	3 day(s)	8.8 %
Dry Hop	Cascade PL	100 g	3 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	2 g	Mash	60 min

Water Agent	CaSO4	2 g	Mash	60 min
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