

# Amber Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **12.6**
- 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 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (82.8%)	81 %	4
Grain	Cara Gold	0.2 kg (5.5%)	75 %	120
Grain	Słód Caramunich Typ II Weyermann	0.125 kg (3.4%)	73 %	120
Grain	Briess - Munich Malt 20L	0.125 kg (3.4%)	74 %	39
Grain	Carabelge	0.125 kg (3.4%)	80 %	30
Grain	Briess - Chocolate Malt	0.05 kg (1.4%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Hallertau	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale