

# Amber Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **6.7**
- 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 **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.65 kg (55%)	80 %	5
Grain	Weyermann - Carared	0.3 kg (10%)	75 %	45
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (16.7%)	79 %	22
Grain	Acid Malt	0.05 kg (1.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	10 g	60 min	7.1 %
Boil	Sovereign	20 g	15 min	7.1 %
Aroma (end of boil)	Styrian goldings	22 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Notes

- Dokładnie takie wyszło  
Nov 17, 2019, 9:46 PM