

# Amber Ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **7.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **666 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **666 min** at **64C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (83.3%)	80 %	5
Grain	arome castle	0.6 kg (16.7%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	28 g	50 min	2.99 %
Boil	Saaz (Czech Republic)	15 g	20 min	2.99 %
Boil	Saaz (Czech Republic)	20 g	5 min	2.99 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar