

# AMBER ALE

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **12**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **5 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (70.2%)	81 %	6
Grain	Weyermann - Light Munich Malt	1 kg (17.5%)	82 %	14
Grain	Weyermann - Carared	0.2 kg (3.5%)	75 %	45
Grain	Weyermann - Caraamber	0.2 kg (3.5%)	75 %	65
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Galaxy	50 g	5 min	15 %
Boil	Rakau (NZ)	50 g	1 min	9.5 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Notes

- 50% DEMI  
*Mar 7, 2021, 3:07 PM*