

# Amber Ale v4

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **9.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (78.9%)	80 %	5
Grain	Monachijski	0.5 kg (13.2%)	80 %	16
Grain	Strzegom Karmel 300	0.1 kg (2.6%)	70 %	299
Grain	Carared	0.2 kg (5.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	11 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	11 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	10 min