

# Amber Ale z płatkami dębowymi

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **9.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (69%)	80 %	8
Grain	Monachijski	0.5 kg (17.2%)	80 %	16
Grain	Weyermann - Carared	0.3 kg (10.3%)	75 %	45
Grain	Karmelowy Strzegom	0.1 kg (3.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	5 g	30 min	14.5 %
Aroma (end of boil)	Columbus i Simcoe	15 g	5 min	15 %
Dry Hop	Columbus i Simcoe	30 g	3 day(s)	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	10 min

Flavor	Płatki dębowe	24 g	Secondary	10 day(s)
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