

# Amber Ale

---

- Gravity **14.4 BLG**
- ABV ---
- IBU **23**
- SRM **15.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **30 min**
- Evaporation rate **14 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **66.5 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **30 min** at **66.5C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	3 kg (83.2%)	79 %	4
Grain	Pale Chocolate	0.06 kg (1.7%)	70 %	400
Grain	Caramel/Crystal Malt - 60L	0.125 kg (3.5%)	74 %	159
Grain	Caramel/Crystal Malt - 10L	0.17 kg (4.7%)	75 %	25
Grain	Cara Gold Castlemalting	0.25 kg (6.9%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	53 g	7 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hothead Ale	Ale	Liquid	1000 ml	Omega