

# Amberale.

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **12.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **2 %**
- Size with trub loss **76.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **88.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60.9 liter(s)**
- Total mash volume **81.2 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **60.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **48.3 liter(s)** of **76C** water or to achieve **88.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crystal Thomas Fawcett	2 kg (9.9%)	74 %	150
Grain	Weyermann Munich Malt Type 1	5.3 kg (26.1%)	78 %	15
Grain	Weyermann - Caraamber	1 kg (4.9%)	75 %	65
Grain	Weyermann - Pilsner Malt	11 kg (54.2%)	81 %	5
Grain	Platki pszeniczne	1 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	20 min	7.5 %
Boil	Hallertau Tradition	120 g	30 min	7.1 %
Boil	Willamette	120 g	40 min	5 %
Boil	Mittelfruh	60 g	50 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	46 g	Safale