

# Amberican

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **5.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 3.5 kg (67.3%) | 83 %  | 6   |
| Grain | Carared           | 0.5 kg (9.6%)  | 75 %  | 39  |
| Grain | Pszeniczny        | 0.5 kg (9.6%)  | 85 %  | 4   |
| Grain | Żytni             | 0.5 kg (9.6%)  | 85 %  | 8   |
| Grain | Biscuit Malt      | 0.2 kg (3.8%)  | 79 %  | 45  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Cascade  | 24 g   | 50 min   | 6 %        |
| Aroma (end of boil) | Mosaic   | 25 g   | 10 min   | 10 %       |
| Dry Hop             | Amarillo | 100 g  | 5 day(s) | 9.5 %      |
| Dry Hop             | Kohatu   | 20 g   | 5 day(s) | 7.8 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-06 | Ale  | Slant | 150 ml | Fermentis  |