

# American Amber Ale

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- Gravity **13.8 BLG**
- ABV ---
- IBU **49**
- SRM **23.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (36.4%)	79 %	16
Grain	Cara Blonde - Castle Malting	0.2 kg (3.6%)	78 %	20
Grain	Strzegom Karmel 600	0.3 kg (5.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Mosaic	20 g	20 min	10 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Whirlpool	Simcoe	80 g	0 min	13.2 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Simcoe	100 g	6 day(s)	13.2 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale