

# American Amber Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM ---
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy płynny BURSZTYNOWY 1,7kg	1.7 kg (50%)	--- %	---
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## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Willamette	50 g	1 min	7.3 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Boil	Citra	15 g	60 min	14.6 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Citra	30 g	4 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---