

American Amber Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **7.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Malteurop Pale Ale | 3.5 kg (64.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.5%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.7%) | 75 % | 30 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.7%) | 75 % | 45 |
| Grain | Pszeniczny | 0.5 kg (9.2%) | 85 % | 4 |
| Grain | Strzegom Barwiący | 0.02 kg (0.4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Aroma (end of boil) | Cascade | 50 g | 2 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11 g | --- |