

# American Amber Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **9.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **7 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (81.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.45 kg (7.6%)	79 %	16
Grain	Caramunich® typ I	0.25 kg (4.2%)	73 %	80
Grain	Carared	0.25 kg (4.2%)	75 %	39
Grain	Caraaroma	0.15 kg (2.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	100 min	15.5 %
Aroma (end of boil)	Wakatu	20 g	1 min	8.5 %
Dry Hop	Wakatu	30 g	3 day(s)	8.5 %
Dry Hop	Lublin (Lubelski)	50 g	2 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis