

american amber ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **9.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **27 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (86.7%) | 80 % | 5 |
| Grain | Cara Gold | 0.5 kg (9.6%) | 75 % | 120 |
| Grain | Weyermann - Carared | 0.16 kg (3.1%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.03 kg (0.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 40 g | 60 min | 7.1 % |
| Boil | Cascade | 30 g | 10 min | 7.1 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| charlies first bump | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | whirflock | 7 g | Boil | 7 min |