

# american amber ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **12.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%)     | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.25 kg (4.3%) | 70 %  | 299 |
| Grain | Strzegom Karmel 150  | 0.5 kg (8.7%)  | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Simcoe  | 15 g   | 60 min | 13.2 %     |
| Boil                | Cascade | 10 g   | 15 min | 6 %        |
| Boil                | Simcoe  | 10 g   | 15 min | 13.2 %     |
| Aroma (end of boil) | Cascade | 10 g   | 5 min  | 6 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 10 ml  | Fermentum Mobile |
| us-05                | Ale  | Dry    | 20 g   | ---              |