

# American Amber Ale

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- Gravity **11.2 BLG**
- ABV ---
- IBU **53**
- SRM **11**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (73.2%)   | 79 %  | 6   |
| Grain | Monachijski         | 0.8 kg (19.5%) | 80 %  | 16  |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.3%)  | 75 %  | 150 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Bravo      | 15 g   | 60 min | 15.5 %     |
| Boil    | Willamette | 50 g   | 15 min | 5 %        |
| Boil    | Cascade    | 20 g   | 15 min | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | fermentis  |