

# American Amber Ale - BIAB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **61**
- SRM **15.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (65.6%)	80 %	5
Grain	Red Ale Viking Malt	0.6 kg (19.7%)	75 %	70
Grain	Acid Malt	0.1 kg (3.3%)	58.7 %	6
Grain	Strzegom Czekoladowy jasny	0.1 kg (3.3%)	68 %	400
Grain	Cookie Viking	0.25 kg (8.2%)	72 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zappa	30 g	30 min	5 %
Boil	Zappa	30 g	10 min	5 %
Aroma (end of boil)	Zappa	40 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	11 g	Danstar