

# Mesquite Amber Ale

- Gravity **11 BLG**
- ABV ---
- IBU **38**
- SRM **15.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (36.6%)	79 %	16
Grain	Simpsons - Maris Otter	1.5 kg (36.6%)	81 %	6
Grain	Briess - Smoked Mesquite	0.5 kg (12.2%)	80.5 %	7
Dry Extract	WES ekstrakt słodowy bursztynowy	0.4 kg (9.8%)	80 %	100
Grain	Palone płatki owsiane	0.1 kg (2.4%)	70 %	300
Grain	Simpsons - Crystal Rye	0.1 kg (2.4%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis