

# My First Amber

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **15.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **6.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Propino Muntons	0.8 kg (53%)	--- %	3.6
Grain	Caramalt Muntons	0.28 kg (18.5%)	--- %	31
Grain	Melany Swaen	0.28 kg (18.5%)	--- %	70.3
Grain	Crystal 150 Muntons	0.12 kg (7.9%)	--- %	144
Grain	Crystal Dark Muntons	0.03 kg (2%)	--- %	425

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	2 g	60 min	9.4 %
Boil	TNT	2 g	30 min	12.1 %
Boil	Mosaic	2 g	30 min	12.6 %
Aroma (end of boil)	Centennial	2 g	5 min	10.5 %
Aroma (end of boil)	TNT	2 g	5 min	12.1 %
Aroma (end of boil)	East Kent Goldings	2 g	5 min	4.6 %
Dry Hop	TNT	6 g	10 day(s)	12.1 %
Dry Hop	Mosaic	8 g	10 day(s)	12.6 %
Dry Hop	Cascade	10 g	10 day(s)	6.1 %
Dry Hop	Centennial	6 g	10 day(s)	10.5 %

Dry Hop	East Kent Goldings	8 g	10 day(s)	4.6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
1008 - California Ale	Ale	Liquid	100 ml	White Labs