

# 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 % |
|---------|--------------------|-----|-----------|-------|

## Yeasts

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