

# New Amber Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **7.7**
- Style **American Pale 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 **8 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (9.1%)	75 %	59

Zasyp przy 72 st.C (po uzyskaniu negatywnej próby Jodowej)

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8 %
Boil	Izabella	30 g	10 min	5.1 %
Whirlpool	Izabella	30 g	0 min	5.1 %

Wystudzić brzeczkę do 77-75 st.C i wsypać chmiel (przerwa) , po upływie 20 minut chłodzić dalej

## Yeasts

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