

# US Amber

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **13.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (65.6%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.4%)	79 %	10
Grain	Strzegom Karmel 150	0.3 kg (4.9%)	75 %	150
Grain	Melanoiden Malt	0.4 kg (6.6%)	80 %	39
Grain	pszeniczny ciemny	0.3 kg (4.9%)	80 %	20
Grain	Carafa III	0.1 kg (1.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Cascade	10 g	20 min	6 %
Whirlpool	Cascade	40 g	---	6 %
Whirlpool	Amarillo	40 g	---	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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lutra dry	Ale	Dry	10 g	---
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