

V

- Gravity **12.6 BLG**
- ABV ---
- IBU ---
- SRM **5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **1.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **2.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 0.5 kg (100%) | 80 % | 7 |