

## #3 American Amber Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **15.2**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 0.45 kg (9.2%) | 79 %  | 16  |
| Grain | Strzegom Pale Ale          | 3.8 kg (77.6%) | 79 %  | 6   |
| Grain | Weyermann - Carared        | 0.25 kg (5.1%) | 75 %  | 45  |
| Grain | Caraaroma                  | 0.15 kg (3.1%) | 78 %  | 400 |
| Grain | weyermann caramunich I     | 0.25 kg (5.1%) | 73 %  | 80  |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnum | 20 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | wakatu | 20 g   | 0 min    | 8.5 %      |
| Dry Hop             | wakatu | 30 g   | 3 day(s) | 8.5 %      |

### Yeasts

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