American Amber Ale #1 - Browar na Wyżynie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **15.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3 kg *(69.8%)*	80 %	6
Grain	monachijski typ II Viking Malt	0.5 kg *(11.6%)*	78 %	22
Grain	karmelowy 100 - Viking Malt	0.5 kg *(11.6%)*	75 %	100
Grain	karmelowy 300 - Viking Malt	0.2 kg *(4.7%)*	70 %	300
Grain	karmelowy 600 - Viking Malt	0.1 kg *(2.3%)*	65 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (USA) - granulat	10 g	45 min	15.1 %
Aroma (end of boil)	Chinook (US) - granulat	15 g	5 min	11.1 %
Aroma (end of boil)	Citra (USA) - granulat	15 g	5 min	12 %
Aroma (end of boil)	Amarillo (USA) - granulat	15 g	5 min	7.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Whirlpool	Chinook (US) - granulat	15 g	0 min	11.1 %
Whirlpool	Citra (USA) - granulat	15 g	0 min	12 %
Whirlpool	Amarillo (USA) - granulat	15 g	0 min	7.5 %
Dry Hop	Chinook (US) - granulat	10 g	3 day(s)	11.1 %
Dry Hop	Citra (USA) - granulat	10 g	3 day(s)	12 %
Dry Hop	Amarillo (US)	10 g	3 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	5 g	Mash	80 min
Water Agent	chlorek wapnia	4 g	Mash	80 min
Water Agent	siarczan wapnia	2 g	Mash	80 min
Fining	mech irlandzki	4 g	Boil	15 min
Water Agent	woda demineralizowana	15000 g	Mash	80 min

Notes

- Profil wody:

  Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual
  113.8 6.5 4.5 76.3 53.1 102.4 135.7 50.7

  https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=8Z0F0JY
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