

## #15 American Amber Ale (scooby base)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **9.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (79.6%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150
Grain	Karmelowy Czerwony	0.25 kg (5%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.025 kg (0.5%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Willamette	25 g	20 min	5 %
Boil	Willamette	25 g	5 min	5 %

### Yeasts

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

### Notes

- Na bazie receptury scooby'iego z piwo.org.  
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