

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **2.8**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **66.6 C**, Time **60 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66.6C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (100%) | 82 %  | 4   |