

Amber Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **13.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (75%) | 81 % | 4 |
| Grain | Weyermann - Carawheat | 0.5 kg (12.5%) | 77 % | 97 |
| Grain | Weyermann - Caraamber | 0.25 kg (6.3%) | 75 % | 65 |
| Grain | Caraaroma | 0.25 kg (6.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 45 min | 13 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Chinook | 10 g | 15 min | 13 % |

Yeasts

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