

# amber ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (75.5%)	81 %	4
Grain	Amber Malt	0.15 kg (5.7%)	75 %	43
Grain	Monachijski	0.5 kg (18.9%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	22 g	60 min	6 %