

Amber Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **12.6**
- 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 **10.9 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 3 kg (82.8%) | 81 % | 4 |
| Grain | Cara Gold | 0.2 kg (5.5%) | 75 % | 120 |
| Grain | Słód Caramunich Typ II Weyermann | 0.125 kg (3.4%) | 73 % | 120 |
| Grain | Briess - Munich Malt 20L | 0.125 kg (3.4%) | 74 % | 39 |
| Grain | Carabelge | 0.125 kg (3.4%) | 80 % | 30 |
| Grain | Briess - Chocolate Malt | 0.05 kg (1.4%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |
| Boil | Hallertau | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |