

# Amber Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **7.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **75.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (15.4%)	79 %	16
Grain	Strzegom Karmel 150	1 kg (7.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	45 g	60 min	13.7 %
Boil	Willamette	75 g	10 min	5.2 %
Boil	Willamette	75 g	1 min	5.2 %
Boil	Cascade	50 g	1 min	7.1 %
Boil	Bravo	5 g	1 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	24 g	Danstar

## Notes

- Dodać więcej słodu karmelowego -> barwa była za jasna!  
Mash Out 78st. ok. 15min -> poprawia filtrację  
*Aug 23, 2017, 11:46 AM*