

Amber Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **12.5 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.6 kg (35.6%) | 80 % | --- |
| Grain | Viking Pilsner malt | 1.9 kg (42.2%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.1%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11.6 % |
| Boil | Centennial | 20 g | 10 min | 9.7 % |