

# Amberican

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **5.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.5 kg (67.3%)	83 %	6
Grain	Carared	0.5 kg (9.6%)	75 %	39
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Żytni	0.5 kg (9.6%)	85 %	8
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	24 g	50 min	6 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %
Dry Hop	Kohatu	20 g	5 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-06	Ale	Slant	150 ml	Fermentis