

# American Amber

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **13.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (8.9%)	70 %	299
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Żytni	0.5 kg (8.9%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Amarillo	20 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5.45 g	Boil	10 min