

# American Amber Ale

- Gravity **13 BLG**
- ABV ---
- IBU **43**
- SRM **15**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	4 kg (76.9%)	80 %	6
Grain	Steinbach - Monachijski Jasny	1 kg (19.2%)	80 %	18
Grain	Weyermann - Caraaroma (R)	0.2 kg (3.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	25 g	30 min	14.2 %
Boil	USA EL Dorado	25 g	5 min	14.2 %
Boil	USA Chinook	50 g	1 min	12.8 %
Dry Hop	USA Mosaic	50 g	7 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile