

American Amber Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **49**
- SRM **23.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (54.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (36.4%) | 79 % | 16 |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (3.6%) | 78 % | 20 |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.5%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Whirlpool | Simcoe | 80 g | 0 min | 13.2 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Simcoe | 100 g | 6 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 6 day(s) | 10 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |