

American Amber Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (78.3%) | 75 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.9%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (6.5%) | 76 % | 150 |
| Grain | Carared | 0.2 kg (4.3%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Ahtanum | 50 g | 10 min | 5 % |
| Whirlpool | Simcoe | 25 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |