

American Amber Ale #2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **10.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

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

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (84.7%)	85 %	7
Grain	Weyermann - Caraamber	0.7 kg (11.9%)	75 %	65
Grain	Weyermann Specjal W	0.2 kg (3.4%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	60 min	10.5 %
Aroma (end of boil)	Simcoe	100 g	0 min	13.2 %
Aroma (end of boil)	Ekuanot	100 g	0 min	14 %
Aroma (end of boil)	Chinook	100 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	200 ml	Wyeast Labs