

# American Amber Ale

- Gravity **11.5 BLG**
- ABV ---
- IBU **35**
- SRM **4.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pale Ale    | 3 kg (73.2%)   | 80 %  | 4   |
| Grain | Monachijski | 0.8 kg (19.5%) | 80 %  | 16  |
| Grain | crystal 150 | 0.3 kg (7.3%)  | 80 %  | --- |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Bravo      | 15 g   | 60 min   | 15.5 %     |
| Boil    | Willamette | 25 g   | 10 min   | 5 %        |
| Boil    | Willamette | 25 g   | 1 min    | 5 %        |
| Boil    | Cascade    | 20 g   | 1 min    | 6 %        |
| Dry Hop | Amarillo   | 18 g   | 3 day(s) | 9.2 %      |
| Dry Hop | Mosaic     | 18 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-04 | Ale  | Dry  | 10 g   | Fermentis  |