

American Amber Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **13.9**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (9.1%)	75 %	59
Grain	Strzegom Karmel 150	0.25 kg (4.5%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (4.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Cascade	40 g	10 min	6 %