

# American Amber Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **4.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	50 min	11 %
Whirlpool	Cascade	25 g	30 min	5.8 %
Whirlpool	Amarillo	25 g	30 min	7.1 %
Dry Hop	Cascade	25 g	2 day(s)	5.8 %
Dry Hop	Amarillo	25 g	2 day(s)	7.1 %

## Yeasts

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

## Notes

- Wysłodziny po #51Quadrupel  
*Feb 2, 2020, 9:43 AM*