

American Amber Ale #4

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **10.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (80.6%) | 80 % | 7 |
| Grain | Weyermann - Caraamber | 1 kg (16.1%) | 75 % | 65 |
| Grain | Simpsons - Crystal Dark | 0.2 kg (3.2%) | 74 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 12.8 % |
| Aroma (end of boil) | Idaho 7 | 100 g | 0 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 200 ml | Wyeast Labs |