

# American Amber Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **12.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.6 kg (50.8%)	80.5 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (25.4%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (9.5%)	75 %	150
Grain	Weyermann - Carared	0.25 kg (7.9%)	75 %	45
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.2 kg (6.3%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	30 min	14.5 %
Boil	Cascade PL	10 g	15 min	3.8 %
Whirlpool	Simcoe	5 g	20 min	14.5 %
Whirlpool	Citra	10 g	20 min	12.9 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	10 min
Fining	Mech Irlandzki	3 g	Boil	15 min