

# American Amber Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **27**
- SRM **15.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (72.2%)	81 %	4
Grain	Monachijski	1 kg (20.6%)	80 %	16
Grain	Strzegom Czekoladowy 400	0.1 kg (2.1%)	68 %	400
Grain	Special B Malt	0.25 kg (5.2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	5 g	30 min	13 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	15.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa	Ale	Slant	200 ml	---