

# American Amber Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **12.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 300         | 0.25 kg (5.6%) | 70 %  | 299 |
| Grain | Strzegom Karmel 150         | 0.25 kg (5.6%) | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Simcoe   | 10 g   | 60 min    | 13.2 %     |
| Boil                | Chinook  | 15 g   | 30 min    | 13 %       |
| Aroma (end of boil) | Citra    | 15 g   | 0 min     | 12 %       |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min     | 9.5 %      |
| Dry Hop             | Citra    | 30 g   | 10 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

## Notes

- Na podstawie receptury Jacka Kocurka z piwo.org  
*May 21, 2017, 9:58 AM*