

# American Amber Ale II

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **8.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Caramunich® typ I	0.5 kg (8.3%)	73 %	80
Grain	Cookie Viking Malt	0.3 kg (5%)	72 %	45
Grain	Żytni	0.2 kg (3.3%)	85 %	8
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Whirlpool	Simcoe	20 g	1 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis