

# American Amber Ale 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **7.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (72.8%)	83 %	5
Grain	Monachijski	1 kg (19.4%)	80 %	16
Grain	Strzegom Karmel 150	0.4 kg (7.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	15.5 %
Boil	Willamette	31 g	10 min	5 %
Boil	Willamette	31 g	1 min	5 %
Boil	Cascade	25 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis