

AU Amber Ale

- Gravity **12.3 BLG**
- ABV ---
- IBU **67**
- SRM **16.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.2%) | 79 % | 16 |
| 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 | Topaz | 15 g | 60 min | 15.7 % |
| Boil | Topaz | 15 g | 15 min | 15.7 % |
| Boil | Galaxy | 30 g | 15 min | 15 % |
| Aroma (end of boil) | Galaxy | 30 g | 0 min | 15 % |
| Aroma (end of boil) | Galaxy -zimno | 40 g | 0 min | 15 % |
| Aroma (end of boil) | Topaz - zimno | 20 g | 0 min | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |