

## Fruit american amber ale

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- Gravity **16.8 BLG**
- ABV ---
- IBU **36**
- SRM **8.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

### Steps

- Temp **58 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **45 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt    | 6 kg (77.4%)   | 81 %  | 8   |
| Grain | Amber Malt                 | 0.25 kg (3.2%) | 75 %  | 43  |
| Grain | Briess - Wheat Malt, Red   | 0.25 kg (3.2%) | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 1 kg (12.9%)   | 80 %  | 6   |
| Grain | Barley, Flaked             | 0.25 kg (3.2%) | 70 %  | 4   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Amarillo     | 35 g   | 45 min   | 9.5 %      |
| Aroma (end of boil) | Galaxy       | 35 g   | 7 min    | 15 %       |
| Dry Hop             | Enigma (AUS) | 75 g   | 3 day(s) | 17.2 %     |

### Yeasts

| Name                     | Type | Form   | Amount  | Laboratory  |
|--------------------------|------|--------|---------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 1000 ml | Wyeast Labs |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Cherry          | 500 g  | Boil      | 0 min    |
| Flavor | Morwa           | 350 g  | Secondary | 3 day(s) |
| Flavor | zest pomaranczy | 25 g   | Boil      | 10 min   |
| Flavor | zest cytryny    | 25 g   | Boil      | 10 min   |
| Flavor | zest pomelo     | 40 g   | Secondary | 3 day(s) |

## Notes

- Fermentacja burzliwa 7 dni temp. 22,5  
Fermentacja cicha 10 dni temp. 18,5  
210g. suchego ekstraktu do refermentacji w temp. 17  
*Jun 4, 2016, 2:19 PM*