

# Imperial Amber ALE

- Gravity **16 BLG**
- ABV ---
- IBU **42**
- SRM **17.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (69.6%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (17.4%)	81 %	6
Grain	Weyermann - Abbey Malt	0.5 kg (8.7%)	50 %	45
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	45 min	10 %
Boil	Citra	20 g	20 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Citra	15 g	5 min	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

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