

US Amber

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **13.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|------|
| Grain | Pilzneński | 4 kg (65.6%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.4%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.9%) | 75 % | 150 |
| Grain | Melanoiden Malt | 0.4 kg (6.6%) | 80 % | 39 |
| Grain | pszeniczny ciemny | 0.3 kg (4.9%) | 80 % | 20 |
| Grain | Carafa III | 0.1 kg (1.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnum | 20 g | 30 min | 13.5 % |
| Boil | Amarillo | 10 g | 20 min | 9.5 % |
| Boil | Cascade | 10 g | 20 min | 6 % |
| Whirlpool | Cascade | 40 g | --- | 6 % |
| Whirlpool | Amarillo | 40 g | --- | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------|-----|-----|------|-----|
| lutra dry | Ale | Dry | 10 g | --- |
|-----------|-----|-----|------|-----|