

## V

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- Gravity **12.6 BLG**
- ABV ---
- IBU ---
- SRM **5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **1.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **2.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.5 kg (100%)	80 %	7