

American Amber Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **19**
- SRM **7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **54.8 liter(s)**
- Total mash volume **82.2 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **54.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **73.8 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	23 kg (83.9%)	80 %	5
Grain	BESTMALZ - Best Minich	3.2 kg (11.7%)	80.5 %	16
Grain	Karmelowy Czerwony	1.2 kg (4.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	100 g	40 min	5 %
Boil	Cascade	50 g	30 min	7.1 %
Boil	Willamette	50 g	10 min	5 %
Whirlpool	Willamette	50 g	0 min	5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	400 g	Primary	---

Notes

- American Amber Ale

30kg sŁodu to max przerobowy systemu (a nawet to było juŹ na granicy)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Przy tej ilości przygotować 75l wody do wysładzania
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