

American Amber Ale v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **5.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód wiedeński	1 kg (38.5%)	--- %	---
Grain	słód pale ale	1.2 kg (46.2%)	--- %	---
Grain	Weyermann - Caraamber	0.4 kg (15.4%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe	5 g	60 min	13.3 %
Boil	simcoe	5 g	30 min	13.3 %
Boil	zeus	5 g	10 min	16.8 %
Boil	zeus	5 g	5 min	16.8 %
Aroma (end of boil)	simcoe	10 g	0 min	13.3 %
Aroma (end of boil)	zeus	10 g	0 min	16.8 %
Dry Hop	simcoe	10 g	3 day(s)	13.3 %
Dry Hop	zeus	10 g	3 day(s)	16.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Dry	6 g	---

Notes

- Mech irlandzki płaska łyżka uwodnione i wlane na 10 min przed końcem
Fermentacja burzliwa - 8 dni spadło do 2Blg.
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