

American Amber

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **26.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (41.7%)	80 %	4
Grain	Monachijski	1.3 kg (27.1%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (10.4%)	75 %	150
Grain	Strzegom Karmel 600	0.5 kg (10.4%)	68 %	601
Grain	Karmelowy żytni Strzegom	0.5 kg (10.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	40 min	11 %
Boil	Amarillo	12 g	5 min	9.5 %
Dry Hop	Cascade	14 g	3 day(s)	6 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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Notes

- Podzielić na dwa fermentory i w jednym zrobić inaczej chmieszenie na zimno (może Sabro zamiast Citry?), chmieszyć intensywniej jeden fermentor
styl SRM 10-17, czyli znacznie jaśniejsze powinno być
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