

American Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **12**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (66.7%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (19%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (7.6%) | 74 % | 150 |
| Grain | Strzegom Karmel 300 | 0.25 kg (4.8%) | 70 % | 299 |
| Grain | Acid Malt | 0.1 kg (1.9%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Centennial | 10 g | 70 min | 9.4 % |
| Boil | Chinook | 10 g | 60 min | 8.5 % |
| Boil | Amarillo | 15 g | 30 min | 7.7 % |
| Boil | Citra | 15 g | 1 min | 12.5 % |
| Dry Hop | Amarillo | 15 g | 10 day(s) | 7.7 % |
| Dry Hop | Citra | 15 g | 10 day(s) | 12.5 % |
| Dry Hop | Centennial | 10 g | 10 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Liquid | 50 ml | Fermentum Mobile |