

American amber ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **13.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.8%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (9%)	75 %	59
Grain	Viking Golden ale	1 kg (18%)	80 %	14
Grain	Carafa special iii	0.07 kg (1.3%)	65.2 %	1500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	30 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11.5 g	Fermentis