

## t3 amber ale sh sabro

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **12.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt Premium | 1 kg (21.1%)   | 81 %  | 3   |
| Grain | Weyermann - Caraamber            | 0.5 kg (10.5%) | 75 %  | 65  |
| Grain | Caraaroma                        | 0.25 kg (5.3%) | 78 %  | 400 |
| Grain | Viking Pale Ale malt             | 3 kg (63.2%)   | 80 %  | 5   |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Sabro | 10 g   | 60 min   | 13 %       |
| Boil    | Sabro | 10 g   | 15 min   | 13 %       |
| Boil    | Sabro | 10 g   | 5 min    | 13 %       |
| Dry Hop | Sabro | 30 g   | 5 day(s) | 13 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 80 ml  | ffermetnis |

### Extras

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

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips           | 4 g    | Mash    | 50 min |
| Fining      | Mech Irlandzki | 5 g    | Boil    | 15 min |