

Baltic Amber

an All Grain American Amber Ale by Matias

Fermentables

Amount	Fermentable	Use
5.0 kg	Sahti malt (Viking Malt)	Mash
0.5 kg	Munich Type II	Mash
0.1 kg	Crystal 75L	Mash
0.06 kg	Roasted Barley	Mash

Hops

Amount	Hop	Time
25.0 g	Newport (US)	30 min
15.0 g	Amarillo (US)	15 min
30.0 g	Amarillo (US)	7 days

Yeasts

Name	Lab/Product
Safale US-05	Fermentis US-05

Extras

Amount	Name	Time
15.0 g	Juniper Berries (Dried)	15.0 min
1.0 ml	Protafloc	15.0 min
0.5 tsp	Yeast Nutrient (WLN1000)	15.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.068 ↑	1.010 ↓	25
ABV	Color	Balance
7.7% ↑	17 SRM	Sweet ↓

Notes

Sahti Malt from Viking Malt

Add the roasted barley 15 minutes before the end of the mash (to get the colour with minimal roasty flavours).