

## #25 Red Amber

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **7.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Weyermann - Caraamber	0.5 kg (8.3%)	75 %	65
Grain	Weyermann - Carared	0.5 kg (8.3%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	60 min	7 %
Boil	Zula	5 g	30 min	7 %
Boil	Zula	5 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis