

# czerwonokrzew afrykański ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **9.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (80.8%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (9.6%)  | 85 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.5 kg (9.6%)  | 75 %  | 150 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | tradition          | 40 g   | 60 min | 6 %        |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 1 min  | 5.8 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 15 min | 5.8 %      |
| Aroma (end of boil) | tradition          | 40 g   | 1 min  | 6 %        |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type  | Name    | Amount | Use for   | Time     |
|-------|---------|--------|-----------|----------|
| Spice | rooibos | 250 g  | Secondary | 6 day(s) |