

red saint

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **8.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Simpsons - Maris Otter | 3.5 kg (70%) | 81 % | 6 |
| Grain | Strzegom Bursztynowy | 0.3 kg (6%) | 70 % | 30 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (8%) | 79 % | 12 |
| Grain | Fawcett - Pale Crystal | 0.5 kg (10%) | 72.8 % | 90 |
| Grain | Weyermann - Caraamber | 0.3 kg (6%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 8 g | 60 min | 11 % |
| Boil | Amarillo | 10 g | 20 min | 9.5 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Nelson Sauvín | 15 g | 5 min | 11 % |
| Dry Hop | Simcoe | 15 g | 7 day(s) | 13.2 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |
| Dry Hop | Mosaic | 15 g | 7 day(s) | 10 % |

| | | | | |
|---------|---------------|------|----------|------|
| Dry Hop | Nelson Sauvín | 10 g | 7 day(s) | 11 % |
|---------|---------------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| WLP005 - British Ale Yeast | Ale | Dry | 11 g | White Labs |