

# Red

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **12.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82.3%)	80 %	4
Grain	Karmelowy Czerwony	1 kg (16.5%)	75 %	59
Grain	Strzegom Barwiący	0.075 kg (1.2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	6.8 %
Boil	Sterling	30 g	20 min	4.5 %
Aroma (end of boil)	Sterling	30 g	5 min	4.5 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis