Czerwony Listopad

- Gravity **14.3 BLG**
- ABV **---**
- IBU **30**
- SRM **13.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **42.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(33.3%)*	80 %	4
Grain	Karmelowy Czerwony	2.5 kg *(23.8%)*	75 %	40
Grain	Viking Melanoidynowy	0.85 kg *(8.1%)*	75 %	60
Grain	Strzegom Monachijski typ I	3 kg *(28.6%)*	79 %	16
Grain	Briess - Carapils Malt	0.5 kg *(4.8%)*	74 %	3
Grain	Strzegom Karmel 600	0.15 kg *(1.4%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	12.5 %
Boil	Lublin (Lubelski)	60 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	10.22 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.