Red Ale "Bursztynowa komnata"

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **12.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg *(50.4%)*	79 %	10
Grain	Monachijski	1 kg *(16.8%)*	80 %	16
Grain	Viking Melanoidynowy	1 kg *(16.8%)*	75 %	60
Grain	Caramunich® typ I	0.5 kg *(8.4%)*	73 %	80
Grain	Płatki owsiane	0.2 kg *(3.4%)*	60 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg *(4.2%)*	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Marynka	40 g	5 min	10 %
Aroma (end of boil)	Książęcy	50 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

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