TEST słodu red active -SMaSH

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **4.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking red active	3 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10.4 %
Aroma (end of boil)	Mosaic	15 g	0 min	10.4 %

Yeasts

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

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