

# Belgijskie Czerwone 14

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **9.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55%)	80 %	5
Grain	Pilzneński	2 kg (36.7%)	81 %	4
Grain	red ale	0.2 kg (3.7%)	75 %	60
Grain	cookie	0.2 kg (3.7%)	75 %	50
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	10 g	60 min	15.2 %
Boil	East Kent Goldings	15 g	25 min	5.1 %
Boil	Styrian Golding	15 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Notes

- Słód Pale ale 3kg  
Słód Pilzneński 0,8kg  
red ale 0,2kg  
cookie 0,2kg  
prażony 0,05kg

Chmiel Brewers Gold 10g  
Chmiel styrianGoldings 15g  
east kent golding 15g  
Chmiel Saaz 20  
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