

Czerwony

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **13.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (58%) | 80 % | 4 |
| Grain | strzegom red active | 1 kg (29%) | 75 % | 40 |
| Grain | Strzegom karmel 100 | 0.2 kg (5.8%) | --- % | 90 |
| Grain | Płatki jęczmienne | 0.2 kg (5.8%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.05 kg (1.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 6.5 % |
| Boil | Chinook | 14 g | 10 min | 11 % |
| Boil | Marynka | 5 g | 10 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | gozdawa |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | mech | 4 g | Boil | 10 min |
| Water Agent | gips piwowarski | 2 g | Mash | 0 min |