

# Red Ale "Bursztynowa komnata"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **11.1**
- 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 **19.8 liter(s)**
- Total mash volume **25.4 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 **19.8 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 **13.6 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 (53.1%)	79 %	10
Grain	Monachijski	1 kg (17.7%)	80 %	16
Grain	Viking Melanoidynowy	0.5 kg (8.8%)	75 %	60
Grain	Caramunich® typ I	0.5 kg (8.8%)	73 %	80
Grain	Płatki owsiane	0.4 kg (7.1%)	60 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.4%)	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