

## red saint

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **8.3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (70%)	81 %	6
Grain	Strzegom Bursztynowy	0.3 kg (6%)	70 %	30
Grain	Strzegom Monachijski typ I	0.4 kg (8%)	79 %	12
Grain	Fawcett - Pale Crystal	0.5 kg (10%)	72.8 %	90
Grain	Weyermann - Caraamber	0.3 kg (6%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	8 g	60 min	11 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Nelson Sauvín	15 g	5 min	11 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

Dry Hop	Nelson Sauvignon	10 g	7 day(s)	11 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Dry	11 g	White Labs