

55#Red Crown

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **14**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (64.8%) | 80 % | 5 |
| Grain | Żytni | 0.8 kg (14.8%) | 85 % | 8 |
| Grain | Carared (R) 40-60 EBC Weyermann | 0.4 kg (7.4%) | 75 % | 50 |
| Grain | Amber 60-80 EBC | 0.25 kg (4.6%) | 75 % | 80 |
| Grain | Caramunich (R) typ III 140-160 EBC Weyermann | 0.25 kg (4.6%) | 73 % | 120 |
| Grain | Żyto prażone Viking Malt | 0.1 kg (1.9%) | 70 % | 1000 |
| Adjunct | łuska ryżowa | 0.1 kg (1.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Mosaic US | 5 g | 5 min | 12.6 % |
| Boil | Citra | 5 g | 5 min | 12 % |
| Whirlpool | Mosaic US | 45 g | 0 min | 12.6 % |
| Whirlpool | Citra | 35 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | whirlflock | 2 g | Boil | 5 min |

Notes

- Po gotowaniu wyszło 14,5Blg
Burzliwa około 14 dni do 3Blg 17-20st.
Cicha około 10 dni 18-16 st.
Apr 25, 2020, 7:40 AM