

# 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  
Sep 13, 2018, 7:35 PM