

## czerwonokrzew afrykański ale 2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **7**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (77.8%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3
Grain	red ale viking malt	0.5 kg (11.1%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.9 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	rooibos	250 g	Secondary	6 day(s)