

czerwonokrzew afrykański ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **9.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (80.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (9.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tradition	40 g	60 min	6 %
Aroma (end of boil)	East Kent Goldings	25 g	1 min	5.8 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.8 %
Aroma (end of boil)	tradition	40 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

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