

# Czerwony Listopad

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- Gravity **14.3 BLG**
- ABV ---
- IBU **30**
- SRM **13.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.5 kg (33.3%) | 80 %  | 4   |
| Grain | Karmelowy Czerwony         | 2.5 kg (23.8%) | 75 %  | 40  |
| Grain | Viking Melanoidynowy       | 0.85 kg (8.1%) | 75 %  | 60  |
| Grain | Strzegom Monachijski typ I | 3 kg (28.6%)   | 79 %  | 16  |
| Grain | Briess - Carapils Malt     | 0.5 kg (4.8%)  | 74 %  | 3   |
| Grain | Strzegom Karmel 600        | 0.15 kg (1.4%) | 68 %  | 601 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 35 g   | 60 min | 12.5 %     |
| Boil    | Lublin (Lubelski) | 60 g   | 15 min | 3 %        |

## Yeasts

| Name           | Type  | Form | Amount  | Laboratory |
|----------------|-------|------|---------|------------|
| Saflager S-189 | Lager | Dry  | 10.22 g | Fermentis  |