

Evil Dead Red clone

- Gravity **16.1 BLG**
- ABV ---
- IBU **33**
- SRM **15.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (78.5%)	85 %	7
Grain	Strzegom Monachijski typ I	0.25 kg (6.5%)	79 %	16
Grain	Weyermann - Caraamber	0.25 kg (6.5%)	75 %	65
Grain	Biscuit Malt	0.1 kg (2.6%)	79 %	45
Grain	Fawcett - Dark Crystal	0.15 kg (3.9%)	71 %	220
Grain	Carafa III	0.07 kg (1.8%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	20 min	10.5 %
Boil	Amarillo	5 g	20 min	9.5 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Centennial	20 g	0 min	10.5 %
Boil	Amarillo	25 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile