

## Red Alert v2

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **14.1**
- 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (70.6%)	79 %	6
Grain	Caramel/Crystal Malt - 80L	0.5 kg (11.8%)	74 %	160
Grain	caramel aromatic	0.5 kg (11.8%)	78 %	180
Grain	Płatki owsiane	0.25 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Mosaic	25 g	15 min	10 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis