

Redneck

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **21.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (52.6%)	82 %	6
Grain	Strzegom Karmel 150	1 kg (10.5%)	75 %	70
Grain	Strzegom Monachijski typ I	1 kg (10.5%)	79 %	16
Grain	Strzegom Karmel 300	1 kg (10.5%)	70 %	299
Grain	Strzegom Czekoladowy 400	0.5 kg (5.3%)	68 %	400
Grain	Strzegom Bursztynowy	1 kg (10.5%)	70 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	50 g	60 min	14 %
Boil	Palisade	20 g	15 min	7.5 %
Boil	Jarrylo	20 g	10 min	15 %
Boil	Palisade	20 g	5 min	7.5 %

Boil	Palisade	50 g	0 min	7.5 %
------	----------	------	-------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile