

mix czerwony

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **9.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.75 kg (13.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (18.3%) | 79 % | 9 |
| Grain | red ale | 1 kg (18.3%) | 80 % | 70 |
| Grain | Monachijski | 2.7 kg (49.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Warrior | 10 g | 45 min | 13.5 % |
| Aroma (end of boil) | Vanguard | 10 g | 15 min | 7.7 % |