

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 |