

# rose sh vermelho

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (76.1%)	80 %	5
Grain	Pszeniczny	2 kg (21.7%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (2.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vermelho	50 g	50 min	8.1 %
Aroma (end of boil)	vermelho	100 g	0 min	8.1 %
Whirlpool	vermelho	100 g	10 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	220 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	płatki różane	50 g	Boil	10 min