

55#Red Crown

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **14**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (64.8%)	80 %	5
Grain	Żytni	0.8 kg (14.8%)	85 %	8
Grain	Carared (R) 40-60 EBC Weyermann	0.4 kg (7.4%)	75 %	50
Grain	Amber 60-80 EBC	0.25 kg (4.6%)	75 %	80
Grain	Caramunich (R) typ III 140-160 EBC Weyermann	0.25 kg (4.6%)	73 %	120
Grain	Żyto prażone Viking Malt	0.1 kg (1.9%)	70 %	1000
Adjunct	łuska ryżowa	0.1 kg (1.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Mosaic US	5 g	5 min	12.6 %
Boil	Citra	5 g	5 min	12 %
Whirlpool	Mosaic US	45 g	0 min	12.6 %
Whirlpool	Citra	35 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	2 g	Boil	5 min

Notes

- Po gotowaniu wyszło 14,5Blg
Burzliwa około 14 dni do 3Blg 17-20st.
Cicha około 10 dni 18-16 st.
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