

# Czerwony monach i pilz

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **13**
- SRM **7.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.55 kg (50%)	81 %	4
Grain	Strzegom Wiedeński	1.55 kg (30.4%)	79 %	10
Grain	Briess - Wheat Malt, Red	1 kg (19.6%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	11 g	45 min	13.5 %
Dry Hop	superdelic	50 g	7 day(s)	9 %
Dry Hop	nelson sauvin	50 g	7 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis