

## mix czerwony

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- 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 %