

Red

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **12.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (82.3%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (16.5%) | 75 % | 59 |
| Grain | Strzegom Barwiący | 0.075 kg (1.2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 28 g | 60 min | 6.8 % |
| Boil | Sterling | 30 g | 20 min | 4.5 % |
| Aroma (end of boil) | Sterling | 30 g | 5 min | 4.5 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |

Yeasts

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