

# Czerwone Ale Chmielowe

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **7.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Ale Strzegom	0.5 kg (17.2%)	75 %	70
Grain	Strzegom Pale Ale	1.7 kg (58.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.2 kg (6.9%)	79 %	22
Grain	Płatki owsiane	0.2 kg (6.9%)	75 %	3
Grain	Strzegom Pszeniczny	0.3 kg (10.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10.5 g	60 min	10 %
Boil	Cascade PL	20 g	10 min	5.2 %
Dry Hop	Marynka	15 g	5 day(s)	10 %
Whirlpool	Styrian Dragon	20 g	60 min	7.2 %
Dry Hop	Cascade PL	20 g	5 day(s)	5.2 %
Dry Hop	Styrian Dragon	20 g	5 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	7 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z mandarynki	100 g	Boil	5 min