

# Summer Red Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **13.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (20%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	30 min	5.2 %
Boil	Centennial	25 g	10 min	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kwiat hibiskusa	100 g	Boil	10 min
Flavor	płatki dzikiej róży	50 g	Boil	10 min