

czzerwony kapturek

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM ---
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70.7%)	80 %	---
Grain	Viking Vienna Malt	0.8 kg (16.2%)	79 %	---
Grain	Caraaroma	0.25 kg (5.1%)	78 %	---
Grain	Viking Wheat Malt	0.2 kg (4%)	83 %	---
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Cascade	15 g	20 min	6 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	20 g	0 min	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	25 ml	Fermentum Mobile
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