

Rosso

International Amber Lager
Recipe by **Harald Halbeisen**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
25 L	2 L	90 mins	80%	19.16 L	16.98 L
OG	FG	IBU	Colour (EBC)	ABV	
1.054	1.009	21.0	14.7	5.87%	

Mash and Sparge volumes calculated using the "Grainfather G30" profile.

Fermentables

	Amount	Usage	PPG	EBC
Bohemian Pilsner	2.70 kg (47%)	Mash	38.0	1.2
Vienna Malt	1.60 kg (28%)	Mash	37.8	5.9
Carared	0.80 kg (14%)	Mash	35.8	47.3
Melanoidin	0.50 kg (9%)	Mash	36.8	59.1
Carafoam	0.20 kg (3%)	Mash	36.8	3.9

Mash Steps

	Temp	Time
mash in	60 °C	60 min
conversion rest	63 °C	45 min
alpha rest	72 °C	20 min
mash out	78 °C	1 min

Hops

	Amount	Type	Usage	Time	AA
German Tradition (IBU: 3.2)	6.00 g (13%)	Pellet	Boil	90 min	5.5
German Tradition (IBU: 5.2)	10.00 g (22%)	Pellet	Boil	70 min	5.5

Hops	Amount	Type	Usage	Time	AA
Styrian Aurora (IBU: 8.4)	10.00 g (22%)	Pellet	Boil	70 min	9
German Tradition (IBU: 2.2)	12.00 g (27%)	Pellet	Boil	10 min	5.5
Perle (IBU: 2.1)	7.00 g (16%)	Pellet	Boil	10 min	8.9

Yeast	Amount	Attenuation
Diamond Lager	2 packets	73 %

Extras	Amount	Usage	Time
Irish Moss	1 tsp	Boil	10 min

Fermentation Steps	Temp	Time
start	8 °C	1 days
primary	11 °C	8 days
diacetyl	19 °C	2 days
cold crash	4 °C	2 days
conditionining	8 °C	21 days

Notes
