

burbon

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Corn, Flaked	2 kg (50%)	80 %	2
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7