

Karobeer

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **12.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|-----------------|-------|-----|
| Grain | Vienna Malt | 5 kg (82.7%) | 78 % | 6 |
| Adjunct | Karob | 0.19 kg (3.1%) | 70 % | 100 |
| Grain | Simpsons DRC | 0.2 kg (3.3%) | 80 % | 300 |
| Grain | Płatki owsiane | 0.33 kg (5.5%) | 85 % | 3 |
| Grain | Diastatyczny | 0.125 kg (2.1%) | 80 % | 4 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 380 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 11 % |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |

Notes

- Woda odstana kranówka, 190g Karobu (algarrobo) bez nasion, prażony w piekarniku.
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