

Unicorn's blood

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **25.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (76.3%) | 80 % | 5 |
| Grain | Słód owsiany | 0.5 kg (8.5%) | 61 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (8.5%) | 83 % | 5 |
| Grain | Strzegom Barwiący | 0.4 kg (6.8%) | 1 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 15 g | 45 min | 16.9 % |
| Aroma (end of boil) | Wai-iti | 30 g | 20 min | 1.8 % |
| Whirlpool | Wai-iti | 60 g | 20 min | 1.8 % |
| Dry Hop | Wai-iti | 100 g | 4 day(s) | 1.8 % |

Yeasts

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

Notes

- Słód barwiący na mashout

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