

# Burbon

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU ---
- SRM **5.5**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (48.8%)	80 %	7
Grain	Corn, Flaked	4.2 kg (51.2%)	80 %	2

## Yeasts

Name	Type	Form	Amount	Laboratory
whisky	Ale	Dry	200 g	---