Vampire

- Gravity **18.7 BLG**
- ABV **---**
- IBU **77**
- SRM **18.4**
- Style **Wood-Aged Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **30 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(80.6%)*	85 %	7
Grain	Weyermann - Carared	1 kg *(16.1%)*	75 %	45
Grain	Caraaroma	0.2 kg *(3.2%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	40 min	13 %
Boil	Amarillo	10 g	40 min	9.5 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Amarillo	5 g	5 min	9.5 %
Boil	Citra	5 g	5 min	12 %
Dry Hop	citra	45 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min