RaspAle

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **8.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	3 kg *(60%)*	78 %	8
Grain	Carared	0.5 kg *(10%)*	75 %	39
Grain	Oats, Malted	0.5 kg *(10%)*	80 %	2
Adjunct	Raspberries	1 kg *(20%)*	44 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	25 g	30 min	13.5 %
Dry Hop	Izabella	50 g	3 day(s)	5 %

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