

# Amore pomidore

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.8**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (83.3%)	82 %	4
Grain	Oats, Flaked	0.8 kg (16.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	exp 2/20	20 g	60 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa pomidorowa	1000 g	Boil	10 min
Spice	Pomidory suszone płatki - 62%, czosnek, cebula, bazylia - 5%, oregano, kolendra(10g), rozmaryn, chilli, sól	60 g	Boil	5 min

Flavor	Pulpa pomidorowa	1000 g	Secondary	7 day(s)
Water Agent	kreda	3 g	Boil	60 min

## Notes

- Piwo zajęło III miejsce na 1 konkursie foodpairingowym "Pod Rybkę" w browarze Mikołajki

2(3) x chilli i 1x inna  
UWAGA NA SÓL!  
*Apr 10, 2022, 3:08 PM*