

# Schoolhouse tafelbier

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- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **8**
- SRM **4.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **68.3 C**, Time **60 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68.3C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.7 kg (75.3%)	79 %	4
Grain	Caravienne Malt	0.45 kg (19.9%)	73.9 %	43
Grain	Aromatic Malt	0.11 kg (4.8%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	14.17 g	60 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	29.6 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	28.35 g	Boil	10 min