

#66 Funky Raspberry Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Rice, Flaked	0.4 kg (8%)	70 %	2
Grain	Karmelowy Czerwony	0.3 kg (6%)	75 %	59
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	60 min	5.1 %
Boil	Izabella	20 g	30 min	5.1 %
Boil	Izabella	50 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	35 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	2500 g	Secondary	7 day(s)