

#16 Fasnachtsbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **4.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.83 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (73.9%)	81 %	4
Grain	Monachijski	1 kg (24.6%)	80 %	16
Grain	Sauermalz	0.06 kg (1.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	40 g	60 min	3.3 %
Boil	Spalter Select	10 g	60 min	4.1 %
Boil	Spalter Select	10 g	15 min	4.1 %
Boil	Tettnanger	15 g	15 min	3.3 %
Boil	Tettnanger	15 g	5 min	3.3 %