

# Avery Brewing The Reverend

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **31**
- SRM **15.6**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (85.4%)	80 %	5
Grain	Caraaroma	0.3 kg (3.7%)	78 %	400
Grain	Weyermann Specjal W	0.2 kg (2.4%)	68 %	300
Grain	Weyermann - Carapils	0.2 kg (2.4%)	78 %	---
Sugar	Cukier kandyzowany brązowy	0.5 kg (6.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28	Ale	Liquid	45 ml	---

## Notes

- Cukier do chmielenia na 60 min.

*Jan 19, 2017, 3:52 PM*