

## Blood of the gods (Italian Tomato Ale)

- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **7.1**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (35.7%)	81 %	5
Grain	Weyermann - Vienna Malt	0.5 kg (7.1%)	81 %	8
Grain	Carahell	0.5 kg (7.1%)	77 %	26
Grain	Tomatoes	3.5 kg (50%)	40 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Relax	10 g	10 min	1 %
Aroma (end of boil)	Tettnang	5 g	10 min	4 %
Boil	Tettnang	10 g	60 min	4 %
Boil	Sovereign	5 g	60 min	6.1 %
Boil	Lublin (Lubelski)	5 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Herb	Basil	12 g	Boil	15 min
Herb	Oregano	12 g	Boil	15 min
Other	Fresh pressed tomatoes (any sweet variety will do)	6000 g	Primary	5 day(s)