

RaspAle

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **8.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------|--------------|-------|-----|
| Grain | Vienna Malt | 3 kg (60%) | 78 % | 8 |
| Grain | Carared | 0.5 kg (10%) | 75 % | 39 |
| Grain | Oats, Malted | 0.5 kg (10%) | 80 % | 2 |
| Adjunct | Raspberries | 1 kg (20%) | 44 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Magnum | 25 g | 30 min | 13.5 % |
| Dry Hop | Izabella | 50 g | 3 day(s) | 5 % |