

# Steam Beer

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **9**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Mep@Ale                       | 2.9 kg (89.2%) | 80 %  | 7   |
| Grain | Viking Karmel 100             | 0.25 kg (7.7%) | 75 %  | 100 |
| Grain | Castlemalting Chateau Biscuit | 0.1 kg (3.1%)  | 77 %  | 50  |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Northern Brewer | 12 g   | 60 min | 11.6 %     |
| Boil                | Northern Brewer | 10 g   | 20 min | 11.6 %     |
| Aroma (end of boil) | Northern Brewer | 11 g   | 0 min  | 11.6 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale  | Slant | 4 ml   | Kveik      |