#003 Steam Beer

- Gravity 13.6 BLG
- ABV ----
- IBU 38
- SRM **14.7**
- Style California Common Beer

Batch size

- Expected quantity of finished beer 10 liter(s)
- Trub loss 5 %
- Size with trub loss 10.5 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 12.7 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg Mash size 7.5 liter(s)
- Total mash volume 10 liter(s)

Steps

- Temp 68 C, Time 60 min
 Temp 76 C, Time 5 min

Mash step by step

- Heat up 7.5 liter(s) of strike water to 76C
- Add grains
- Keep mash 60 min at 68C
- Keep mash 5 min at 76C Sparge using 7.7 liter(s) of 76C water or to achieve 12.7 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.2 kg (88%)	80.5 %	6
Grain	Caramunich III	0.3 kg <i>(12%)</i>	73 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	60 min	9 %
Boil	Northern Brewer	10 g	10 min	9 %
Boil	Northern Brewer	15 g	0 min	9 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Liquid	150 ml	Wyeast Labs