

#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

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.2 kg (88%)	80.5 %	6
Grain	Caramunich III	0.3 kg (12%)	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	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Liquid	150 ml	Wyeast Labs