

#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 |