

#004 Founders Rubaeus

- Gravity **12.4 BLG**
- ABV ---
- IBU **18**
- SRM **4.6**
- Style **Fruit 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (63.3%)	81 %	4
Grain	Simpsons - Maris Otter	0.5 kg (21.1%)	81 %	6
Grain	Słód pszeniczny Bestmalz	0.25 kg (10.5%)	82 %	5
Grain	Weyermann - Carapils	0.12 kg (5.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	50 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %
Whirlpool	WAI-ITI	10 g	10 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Slant	100 ml	Wyeast Labs

Notes

- 250 gRaspberry (Whole)2.0 weekPrimary
750 gRaspberry (Whole)2.0 weekSecondary
Jan 11, 2017, 4:56 PM