

## [34] Yellow Submarine

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Pszeniczny	0.3 kg (6.7%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (4.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	10 g	60 min	6.6 %
Boil	Yellow Sub	20 g	20 min	6.6 %
Boil	Yellow Sub	20 g	10 min	6.6 %
Dry Hop	Yellow Sub	50 g	3 day(s)	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile