

# Brat Tuck

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (95.2%)	82 %	4
Grain	Abbey Malt Weyermann	0.2 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Weyest 3787	Ale	Liquid	40 ml	White Labs