

Chilli con Carveza

- Gravity **14.3 BLG**
- ABV ---
- IBU **51**
- SRM **35.6**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (42.6%)	80 %	7
Grain	Żytni	1 kg (21.3%)	85 %	8
Grain	Strzegom Karmel 150	1 kg (21.3%)	75 %	150
Grain	Carafa III	0.2 kg (4.3%)	70 %	1034
Grain	Oats, Flaked	0.5 kg (10.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Chilli	15 g	Boil	10 min
Flavor	Chilli	20 g	Secondary	10 day(s)