

No. 12

- Gravity **11.7 BLG**
- ABV ---
- IBU **31**
- SRM **9.4**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **3 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.9 kg (71.7%) | 80 % | 7 |
| Grain | Monachijski | 0.4 kg (15.1%) | 80 % | 16 |
| Grain | Caraamber | 0.25 kg (9.4%) | 75 % | 59 |
| Grain | Chit Malt | 0.1 kg (3.8%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Barbe Rouge | 10 g | 45 min | 6.6 % |
| Boil | Barbe Rouge | 10 g | 30 min | 6.6 % |
| Boil | Barbe Rouge | 20 g | 7 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |