

## 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