

# Raspberry Provincial

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.9 kg (45.9%)	79 %	4
Grain	Briess - Wheat Malt, Red	1 kg (24.2%)	81 %	5
Grain	Briess - 2 Row Carapils Malt	0.23 kg (5.6%)	75 %	3
Grain	Wheat, Flaked	0.23 kg (5.6%)	77 %	4
Grain	Oats, Flaked	0.23 kg (5.6%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.55 kg (13.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	7 g	60 min	14 %
Aroma (end of boil)	Styrian Golding	7 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Frozen Raspberries	750 g	Primary	2 day(s)

## Notes

- Raspberries added at the end of Primary fermentation  
*Jan 26, 2018, 3:04 AM*