

Steam Beer

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **9**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Mep@Ale | 2.9 kg (89.2%) | 80 % | 7 |
| Grain | Viking Karmel 100 | 0.25 kg (7.7%) | 75 % | 100 |
| Grain | Castlemalting Chateau Biscuit | 0.1 kg (3.1%) | 77 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 12 g | 60 min | 11.6 % |
| Boil | Northern Brewer | 10 g | 20 min | 11.6 % |
| Aroma (end of boil) | Northern Brewer | 11 g | 0 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Oslo | Ale | Slant | 4 ml | Kveik |