

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