

Unicorn's blood

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **25.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.3%)	80 %	5
Grain	Słód owsiany	0.5 kg (8.5%)	61 %	5
Grain	Viking Wheat Malt	0.5 kg (8.5%)	83 %	5
Grain	Strzegom Barwiący	0.4 kg (6.8%)	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	45 min	16.9 %
Aroma (end of boil)	Wai-iti	30 g	20 min	1.8 %
Whirlpool	Wai-iti	60 g	20 min	1.8 %
Dry Hop	Wai-iti	100 g	4 day(s)	1.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Notes

- Słód barwiący na mashout

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Oct 11, 2021, 1:19 PM