

# Karobeer

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **12.5**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	5 kg (82.7%)	78 %	6
Adjunct	Karob	0.19 kg (3.1%)	70 %	100
Grain	Simpsons DRC	0.2 kg (3.3%)	80 %	300
Grain	Płatki owsiane	0.33 kg (5.5%)	85 %	3
Grain	Diastatyczny	0.125 kg (2.1%)	80 %	4
Grain	Caraaroma	0.2 kg (3.3%)	78 %	380

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min

### Notes

- Woda odstana kranówka, 190g Karobu (algarrobo) bez nasion, prażony w piekarniku.  
*Nov 24, 2018, 4:53 PM*