

# Schoolhouse tafelbier

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- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **8**
- SRM **4.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **68.3 C**, Time **60 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68.3C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield  | EBC |
|-------|---------------------|-----------------|--------|-----|
| Grain | Pilsner (2 Row) Bel | 1.7 kg (75.3%)  | 79 %   | 4   |
| Grain | Caravienne Malt     | 0.45 kg (19.9%) | 73.9 % | 43  |
| Grain | Aromatic Malt       | 0.11 kg (4.8%)  | 78 %   | 51  |

## Hops

| Use for | Name       | Amount  | Time   | Alpha acid |
|---------|------------|---------|--------|------------|
| Boil    | Saaz (USA) | 14.17 g | 60 min | 3.75 %     |

## Yeasts

| Name                       | Type | Form   | Amount  | Laboratory |
|----------------------------|------|--------|---------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 29.6 ml | White Labs |

## Extras

| Type    | Name      | Amount  | Use for | Time   |
|---------|-----------|---------|---------|--------|
| Finning | whirflock | 28.35 g | Boil    | 10 min |