

Turbo Pedat 2000

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **6.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4 kg (80%) | 81 % | 6 |
| Grain | cara 30 ebc | 0.5 kg (10%) | 80 % | 30 |
| Grain | Cara Ruby Castle | 0.5 kg (10%) | 72 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Pacific Gem | 15 g | 60 min | 15.3 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 15 min | 11 % |
| Aroma (end of boil) | Waimea | 5 g | 5 min | 17 % |
| Aroma (end of boil) | Kohatu | 5 g | 5 min | 7.8 % |
| Aroma (end of boil) | WAI-ITI | 50 g | 0 min | 4.1 % |
| Dry Hop | Pacific Gem | 35 g | 7 day(s) | 15.3 % |
| Dry Hop | Nelson Sauvin | 40 g | 7 day(s) | 11 % |
| Dry Hop | Waimea | 45 g | 7 day(s) | 17 % |
| Dry Hop | Kohatu | 45 g | 7 day(s) | 7.8 % |
| Dry Hop | WAI-ITI | 50 g | 7 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|