

## Blood of the gods (Italian Tomato Ale) v2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (66.7%)	81 %	5
Grain	Weyermann - Vienna Malt	1 kg (22.2%)	81 %	8
Grain	Carahell	0.5 kg (11.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mittelfruh	15 g	10 min	1 %
Aroma (end of boil)	Tettnang	20 g	10 min	4 %
Boil	Tettnang	10 g	60 min	4 %
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Extras

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

Type	Name	Amount	Use for	Time
Herb	Basil	10 g	Boil	15 min
Herb	Oregano	10 g	Boil	15 min
Other	Fresh pressed tomatoes (any sweet variety will do)	6000 g	Primary	5 day(s)