

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) |