Nail tafelbier with German Ale yeast

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **27**
- SRM **5.4**

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 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **71.1 C**, Time **60 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **79.6C**
- Add grains
- Keep mash **60 min** at **71.1C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	1.93 kg *(85%)*	78 %	8
Grain	Caramel/Crystal Malt - 40L	0.34 kg *(15%)*	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	8.5 g	60 min	13 %
Boil	Mosaic	14.17 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Imperial yeast german ale stefon	Ale	Liquid	29.6 ml	Implerial Yeast

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	28.35 g	Boil	10 min