

Turbo Pedal 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
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Safale US-05	Ale	Dry	10.5 g	Fermentis
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