

Blood of the gods (Italian Tomato Ale)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (35.7%) | 81 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.5 kg (7.1%) | 81 % | 8 |
| Grain | Carahell | 0.5 kg (7.1%) | 77 % | 26 |
| Grain | Tomatoes | 3.5 kg (50%) | 40 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Relax | 10 g | 10 min | 1 % |
| Aroma (end of boil) | Tettnang | 5 g | 10 min | 4 % |
| Boil | Tettnang | 10 g | 60 min | 4 % |
| Boil | Sovereign | 5 g | 60 min | 6.1 % |
| Boil | Lublin (Lubelski) | 5 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|---------|----------|
| Herb | Basil | 12 g | Boil | 15 min |
| Herb | Oregano | 12 g | Boil | 15 min |
| Other | Fresh pressed tomatoes (any sweet variety will do) | 6000 g | Primary | 5 day(s) |