

Raspberry Provincial

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.5**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 1.9 kg (45.9%) | 79 % | 4 |
| Grain | Briess - Wheat Malt, Red | 1 kg (24.2%) | 81 % | 5 |
| Grain | Briess - 2 Row Carapils Malt | 0.23 kg (5.6%) | 75 % | 3 |
| Grain | Wheat, Flaked | 0.23 kg (5.6%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.23 kg (5.6%) | 80 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.55 kg (13.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | magnum | 7 g | 60 min | 14 % |
| Aroma (end of boil) | Styrian Golding | 7 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|----------|
| Flavor | Frozen Raspberries | 750 g | Primary | 2 day(s) |

Notes

- Raspberries added at the end of Primary fermentation
Jan 26, 2018, 3:04 AM