

# SPACE ROCKET!

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **115**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **85 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **85C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (83.3%)	82 %	4
Grain	Carahell	0.5 kg (16.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Warrior	10 g	50 min	15.5 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %

## Yeasts

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