

# Turbo Pedat 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|