

# 011

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **335 liter(s)**
- Trub loss **0 %**
- Size with trub loss **335 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **368.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **203 liter(s)**
- Total mash volume **261 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	45 kg (77.6%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	10 kg (17.2%)	85 %	5
Grain	Wheat, Torrified	3 kg (5.2%)	79 %	4