

Kellerbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **7.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Monachijski	2.2 kg (42.3%)	80 %	16
Grain	Weyermann - Carared	0.5 kg (9.6%)	75 %	45

Notes

- Einmaischen:

50 °C

1.Rast:

53 °C für 10 min

2.Rast:

63 °C für 50 min

3.Rast:

72 °C für 40 min

Abmaischen:

78 °C

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