

# Kellerbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **11.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (76.6%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (19.2%)	79 %	10
Grain	Weyermann Caramunich 3	0.1 kg (3.8%)	76 %	150
Grain	Weyermann - Dehusked Carafa III	0.01 kg (0.4%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	15 g	60 min	6 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	---