

# Deutsche

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Monachijski	0.5 kg (7.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	80 min	13.5 %
Boil	Tettnang	10 g	40 min	4 %
Boil	Hallertau	20 g	15 min	4.5 %
Aroma (end of boil)	Tettnang	20 g	5 min	4 %