

# Gih

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **4.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 | Pale Malt (2 Row) Bel          | 3 kg (57.7%)  | 80 %   | 6   |
| Grain | Briess - Wheat Malt, White     | 0.5 kg (9.6%) | 85 %   | 5   |
| Grain | Oats, Flaked                   | 0.2 kg (3.8%) | 80 %   | 2   |
| Grain | Barley, Flaked                 | 0.5 kg (9.6%) | 70 %   | 4   |
| Grain | Briess - Pilsen Malt           | 0.5 kg (9.6%) | 80.5 % | 2   |
| Grain | Briess - Bonlander Munich Malt | 0.5 kg (9.6%) | 78 %   | 20  |