

## Test

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **84.2**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa I	3.8 kg (95%)	70 %	690
Grain	Carahell	0.2 kg (5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	English Golding	10 g	5 min	4.8 %
Boil	Fuggles	10 g	5 min	4.5 %
Dry Hop	Epic	20 g	7 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale