

# 1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **134**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **50 %/h**
- Boil size **10.4 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.4 kg (80%)	85 %	7
Grain	Weyermann - Carawheat	0.05 kg (2.9%)	77 %	97
Grain	Weyermann - Carapils	0.3 kg (17.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	13.4 %