

# BITWY24/25 KELLERBIER

- Gravity **13.8 BLG**
- ABV ---
- IBU **27**
- SRM **9.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1 kg (7.1%)	80.5 %	4
Grain	Strzegom Monachijski typ I	5 kg (35.7%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (14.3%)	79 %	10
Grain	Strzegom Monachijski typ II	6 kg (42.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	6.7 %
Boil	Hallertau Mittelfruh	100 g	20 min	3.8 %
Boil	Hallertau Mittelfruh	50 g	5 min	3.8 %
Whirlpool	Hallertau Mittelfruh	100 g	1 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	100 ml	---