

## C&D no. 4 Easter

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **15**
- SRM **10.2**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malt	5 kg (69.9%)	78 %	3
Grain	Munich Malt	0.8 kg (11.2%)	77 %	25
Grain	Wheat Malt	0.35 kg (4.9%)	85 %	3
Sugar	Brown Sugar, Dark	1 kg (14%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	20 g	60 min	5 %
Boil	Hallertauer Mittelfruh	20 g	15 min	5 %
Boil	Hallertauer Mittelfruh	20 g	5 min	5 %
Boil	Mosaic	50 g	0 min	12 %
Boil	Elderflower	50 g	10 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 German Ale/Kölsch	Ale	Dry	5 g	---