

# erstes Bier Browamator

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- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.2 kg (4.7%)	77 %	26
Grain	Weyermann - Bohemian Pilsner Malt	1.6 kg (37.2%)	81 %	4
Grain	weyermann - light	2.5 kg (58.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Tradition	10 g	10 min	5.5 %
Mash	Tradition	10 g	50 min	5.5 %
Mash	Tradition	10 g	75 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew