

## GERMAN ALE #14

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	0.5 kg (38.5%)	82 %	14
Grain	Briess - Pilsen Malt	0.8 kg (61.5%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	30 min	11 %
Aroma (end of boil)	Hallertau Blanc	5 g	5 min	11 %
Whirlpool	Hallertau Blanc	15 g	10 min	11 %