

# Gih

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **4.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (57.7%)	80 %	6
Grain	Briess - Wheat Malt, White	0.5 kg (9.6%)	85 %	5
Grain	Oats, Flaked	0.2 kg (3.8%)	80 %	2
Grain	Barley, Flaked	0.5 kg (9.6%)	70 %	4
Grain	Briess - Pilsen Malt	0.5 kg (9.6%)	80.5 %	2
Grain	Briess - Bonlander Munich Malt	0.5 kg (9.6%)	78 %	20