

Dheeraj

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **2.3**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **1220.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **585 liter(s)**
- Total mash volume **780 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **585 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **830.4 liter(s)** of **76C** water or to achieve **1220.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	195 kg (100%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	800 g	60 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	400 ml	White Labs