

EC-CEM/REA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **2**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **350 liter(s)**
- Trub loss **5 %**
- Size with trub loss **367.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **442.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **301.6 liter(s)**
- Total mash volume **402.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 90 kg (89.5%) | 80.5 % | 2 |
| Grain | Caramel/Crystal Malt - 40L | 7 kg (7%) | 74 % | 79 |
| Grain | Weyermann - Carared | 0.5 kg (0.5%) | 75 % | 45 |
| Grain | Roasted Barley | 0.05 kg | 55 % | 591 |
| Grain | Oats, Flaked | 3 kg (3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Cascade | 40 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 140 g | Danstar |