

EC-RPL

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **9**
- SRM **8.9**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **92.1 liter(s)**
- Total mash volume **122.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	25 kg (81.4%)	80.5 %	2
Grain	Melanoiden Malt	2.5 kg (8.1%)	80 %	39
Grain	Briess - 2 Row Carapils Malt	1.7 kg (5.5%)	75 %	3
Grain	Briess - Roasted Barley	0.5 kg (1.6%)	55 %	591
Grain	Oats, Flaked	1 kg (3.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	45 g	45 min	4.5 %
Boil	Glacier	100 g	15 min	5.5 %
Aroma (end of boil)	Hallertau Tradition	80 g	1 min	5 %