

## Experimental beer

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **6.4**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	2 kg (62.5%)	80 %	4
Grain	Vienna Malt	0.8 kg (25%)	78 %	8
Grain	Aromatic Malt	0.4 kg (12.5%)	78 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Magnum	30 g	---	13.5 %
Dry Hop	Lemon drop	15 g	---	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis