

## EC-CEM/REA

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- 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