

## G25

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **11**
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	3 kg (37.5%)	85 %	5
Grain	Briess - Pale Ale Malt	5 kg (62.5%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	30 min	6 %