

# Kellerbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **7.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Monachijski	2.2 kg (42.3%)	80 %	16
Grain	Weyermann - Carared	0.5 kg (9.6%)	75 %	45

## Notes

- Einmaischen:  
50 °C  
1.Rast:  
53 °C für 10 min  
2.Rast:  
63 °C für 50 min  
3.Rast:  
72 °C für 40 min  
Abmaischen:  
78 °C  
*Dec 2, 2019, 11:54 AM*