

# Pi

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **8**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (28.6%)	80 %	7
Grain	Briess - Pilsen Malt	0.5 kg (14.3%)	80.5 %	2
Liquid Extract	Liquid Extract (LME) - Pilsner	1.5 kg (42.9%)	78 %	8
Grain	Oats, Flaked	0.5 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	10 g	10 min	12 %
Whirlpool	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	20 g	2 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis