Equipment Profile

Name	70 liter gryde med falskbund
Brewhouse Efficiency	72.00 %
Hop Utilization Factor	100.00 %

Notes: Set hop utilization to 100% for batches < 20 gal(76 l)
Mash tun specific heat: Stainless=0.12, Plastic=0.3, Aluminum=0.215
Copper=0.092, Pyrex=0.20

Mash/Lauter Tun

Mash Tun Volume	70.00 l
Mash Tun Weight	10.00 kg
Mash Tun Specific Heat	0.30 Cal/gram-deg C
Lauter Tun Deadspace	10.00 l

☒ Adjust Mash Vol for Deadspace

Boiler

Top Up Water for Kettle	0.00 l

☐ Calculate Boil Vol Automatically

Boil Volume	62.00 l
Boil Time	60 min
Boil Off	5.00 l

☒ Use boil off as an hourly rate

Total Boil Off	5.00 l
Evaporation Rate	8.1 %/hour
Post Boil Vol	57.00 l
Cooling Shrinkage (4%)	4.00 %
Cooling Loss	2.28 l

Fermenter/Bottling Volumes

Loss to Trub and Chiller	5.00 l
Top Up Water	0.00 l
Batch Volume	60.00 l
Fermenter Loss	3.00 l
Bottling Volume (w/o starter)	57.00 l

Notes

Notes