

Equipment Profile		Mash/Lauter Tun	
Name	Grainfather	Mash Tun Volume	7.93 gal
Brewhouse Efficiency	75.00 %	Mash Tun Weight	8.82 lb
Mash tun specific heat: Stainless=0.12, Plastic=0.3, Aluminum=0.215		Mash Tun Specific Heat	0.12 Cal/gram-deg C
Copper=0.092, Pyrex=0.20		Mash Tun Addition	0.00 gal
Large (Commercial) Batch Hop Utilization		Lauter Tun Losses	0.90 gal
Large Batch Hop Util	100.00 %	<input type="checkbox"/> Adjust Mash Vol for Losses	
Large Batch Utilization is 100% for batches less than 20 gal (76 l)			
Boiler		Fermenter/Bottling Volumes	
Top Up Water for Kettle	0.00 gal	Loss to Trub and Chiller	0.53 gal
<input type="checkbox"/> Calculate Boil Vol Automatically		Top Up Water	0.00 gal
Boil Volume	6.40 gal	Batch Volume	5.40 gal
Boil Time	60 min	Fermenter Loss	0.40 gal
Boil Off	0.50 gal	Bottling Volume (w/o starter)	5.00 gal
<input checked="" type="checkbox"/> Use boil off as an hourly rate		Whirlpool/Steep Hop Utilization	
Total Boil Off	0.50 gal	Whirlpool Time (above 85 C)	0 min
Evaporation Rate	7.8 %/hour	<input checked="" type="checkbox"/> Estimate Boil Hop Util in Whirlpool	
Post Boil Vol	5.90 gal	Useful for no-chill or recipes with long whirlpool times	
Cooling Shrinkage (4%)	4.00 %		
Cooling Shrinkage	0.24 gal		
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Equipment Wizard...			