

MT Size	Batch Size	Gravity of Beer	Grist (Lbs)	H2O Rate	Vol of Water (Qts)	Vol of Mash (Qts)	Weight of Mash (Lbs)	Grist Loading Lbs/SqFt	Velocity of Flow In/Min @ 1GPM	Depth of Grain Bed (In)	Percent height of Tun
10 Gal	5 Gal		5	1.2	6.0	7.67	17.50	4.83	1.55	2.97	19%
			6	1.2	7.2	9.20	21.00	5.79	1.55	3.56	23%
		Refuge Wit	7	1.2	8.4	10.73	24.50	6.76	1.55	4.16	26%
			8	1.2	9.6	12.27	28.00	7.72	1.55	4.75	30%
		Stone Levitation	9	1.2	10.8	13.80	31.50	8.69	1.55	5.34	34%
			10	1.2	12.0	15.33	35.00	9.66	1.55	5.94	38%
		Sierra Nevada Pale Ale	11	1.2	13.2	16.87	38.50	10.62	1.55	6.53	41%
			12	1.2	14.4	18.40	42.00	11.59	1.55	7.13	45%
		Stone IPA	13	1.2	15.6	19.93	45.50	12.55	1.55	7.72	49%
			14	1.2	16.8	21.47	49.00	13.52	1.55	8.31	53%
		Pliny The Elder	15	1.2	18.0	23.00	52.50	14.48	1.55	8.91	57%
			16	1.2	19.2	24.53	56.00	15.45	1.55	9.50	60%
		Heady Topper	17	1.2	20.4	26.07	59.50	16.42	1.55	10.09	64%
			18	1.2	21.6	27.60	63.00	17.38	1.55	10.69	68%
			19	1.2	22.8	29.13	66.50	18.35	1.55	11.28	72%
			20	1.2	24.0	30.67	70.00	19.31	1.55	11.88	75%
			21	1.2	25.2	32.20	73.50	20.28	1.55	12.47	79%
			22	1.2	26.4	33.73	77.00	21.24	1.55	13.06	83%
			23	1.2	27.6	35.27	80.50	22.21	1.55	13.66	87%
			24	1.2	28.8	36.80	84.00	23.17	1.55	14.25	90%
		Pliny the Younger	25	1.2	30.0	38.33	87.50	24.14	1.55	14.84	94%

## NOTES:

1. Pounds for the grist were taken from various clone recipes
2. Grist depths vary by mill settings and water to grist ratios
3. Actual grain needed is a function of your brewhouse efficiency including but not limited to mash temperature, grain selection, grain dry grind capability, actual mill grind, water chemistry, and run-off rates just to name a few of the many variables
4. Above table values are approximations / estimates



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