

Hu

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **10.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1 kg (32.3%) | 80.5 % | 4 |
| Grain | Weyermann - Vienna Malt | 1.2 kg (38.7%) | 81 % | 8 |
| Grain | Monachijski | 0.5 kg (16.1%) | 80 % | 16 |
| Grain | Cara Gold Castlemalting | 0.3 kg (9.7%) | 78 % | 120 |
| Grain | Biscuit Malt | 0.1 kg (3.2%) | 79 % | 45 |