

# Moje Ale

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount       | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (80%)   | 81 %  | 4   |
| Grain | Munich Malt                       | 0.8 kg (16%) | 80 %  | 18  |
| Grain | Carahell                          | 0.2 kg (4%)  | 77 %  | 26  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Spalt                 | 30 g   | 60 min | 5.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 5 min  | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |