

# Mokait

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (85.7%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (14.3%) | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 25 g   | 60 min   | 10 %       |
| Boil                | Mosaic  | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic  | 20 g   | 3 day(s) | 10 %       |

## Yeasts

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