

# moje

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **6.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (66.7%)	80 %	8
Grain	Munich Malt	2 kg (22.2%)	80 %	18
Grain	Abbey Castle	0.5 kg (5.6%)	80 %	45
Grain	Carabelge	0.5 kg (5.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	55 min	7.6 %
Boil	Styrian Golding	50 g	15 min	3.6 %