

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