

# MOJE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **79**
- SRM **8.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (45.9%)	80 %	30
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (45.9%)	80 %	30
Sugar	Milk Sugar (Lactose)	0.3 kg (8.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Loral	28 g	60 min	12.9 %
Boil	Citra	30 g	60 min	12.9 %
Dry Hop	Cascade	120 g	4 day(s)	7.6 %
Dry Hop	Mosaic	50 g	4 day(s)	10.4 %

## Yeasts

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