

moje

- 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 % |