

moje ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (100%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Maryna	30 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---