

Boa

- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **9.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (62.5%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (26.8%)	79 %	10
Grain	Abbey Castle	0.2 kg (3.6%)	80 %	45
Grain	Weyermann Caramunich 3	0.25 kg (4.5%)	76 %	150
Grain	Caramel/Crystal Malt - 40L	0.15 kg (2.7%)	74 %	130