

# Majo

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **41**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (68%)	81 %	26
Grain	Weyermann - Carapils	0.4 kg (16%)	78 %	4
Grain	Viking Pilsner malt	0.4 kg (16%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	16.8 %
Aroma (end of boil)	Citra	7 g	7 min	12 %
Aroma (end of boil)	Cascade	7 g	7 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---