

# moje

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **12.9**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Weyermann	3.2 kg (71.1%)	--- %	7.5
Grain	monachijski typ I Weyermann	0.5 kg (11.1%)	--- %	17
Grain	viking malt karmelowy	0.8 kg (17.8%)	--- %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Marynka	30 g	10 min	10 %
Dry Hop	Lublin (Lubelski)	20 g	4 day(s)	4 %
Dry Hop	Lublin (Lubelski)	30 g	2 day(s)	4 %

## Yeasts

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