

# moje

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **20.9**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (10%)	75 %	150
Grain	Caraaroma	0.5 kg (10%)	78 %	400
Grain	Melanoiden Malt	0.5 kg (10%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	30 min	17.2 %
Boil	anthum	15 g	10 min	4 %
Whirlpool	anthum	15 g	0 min	4 %
Whirlpool	Citra	40 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale