

# ejlPejl

- Gravity **11.4 BLG**
- ABV ---
- IBU **32**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (69%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Strzegom Karmel 30	0.5 kg (8.6%)	75 %	30
Grain	Pszenica prażona	0.2 kg (3.4%)	80 %	4
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	10 min	9.5 %
Boil	lunga	35 g	50 min	11 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Trzeba przemyśleć chmiele  
Nov 11, 2016, 12:43 PM