

# Pajle 11°

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **63.5 C**, Time **75 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **75 min** at **63.5C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	30 g	60 min	6 %
Boil	Bramling Cross	40 g	20 min	6 %
Boil	Bramling Cross	30 g	3 min	6 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Whirlpool	Mosaic	20 g	---	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	sladový výtažek	9 g	Bottling	---