

# Pejlowe love

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	79 %	6
Grain	Viking Munich Malt	1 kg (17.2%)	78 %	20
Grain	Viking Wheat Malt	0.4 kg (6.9%)	82 %	5
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	50 min	11.5 %
Boil	East Kent Goldings	30 g	15 min	4.6 %
Dry Hop	Sybilla	15 g	5 day(s)	7 %
Dry Hop	East Kent Goldings	5 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---