

## #12: PEJLICZEK

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **8.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **74C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale    | 2 kg (80%)   | 79 %  | 6   |
| Grain | Płatki owsiane       | 0.4 kg (16%) | 85 %  | 3   |
| Grain | Weyermann - Carapils | 0.1 kg (4%)  | 78 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic     | 30 g   | 10 min   | 11.5 %     |
| Whirlpool           | Mosaic     | 20 g   | 0 min    | 11.5 %     |
| Whirlpool           | Simcoe     | 25 g   | 0 min    | 13.3 %     |
| Dry Hop             | Citra      | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Cascade PL | 10 g   | 1 day(s) | 5.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                   |     |      |        |
|--------|-------------------|-----|------|--------|
| Flavor | Zest z grejpfruta | 3 g | Boil | 1 min  |
| Flavor | Zest z pomarańczy | 3 g | Boil | 1 min  |
| Fining | Irish Moss        | 3 g | Boil | 10 min |

## Notes

- Pierwszy raz samemu śrutowane, do lepszego ogarnięcia śrutownik, poszło słabo, dużo walki, koniec końców słaba wydajność... Zesty dodane na sam koniec gotowania, po 3g, obrane możliwe bez albedo. Na starterze z US-05, które miałem już jakiś czas temu otwarte...Klarowane mchem, dużo mączki w piwie po słabym śrutowaniu. Dochmione na zimno, cold-crushowane na balkonie, piwo wielce zyskało na klarowności. Fajny lekki pale bankowo kiedys do powtorzenia...  
*Dec 3, 2017, 11:36 AM*