

# Pejl Ejl

- Gravity **12.8 BLG**
- ABV ---
- IBU **53**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **11 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (91.4%)	79 %	6
Grain	Monachijski	0.3 kg (8.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11 %
Boil	Sybilla	30 g	30 min	3.5 %
Boil	lunga	10 g	10 min	11 %
Boil	Sybilla	10 g	10 min	3.5 %
Boil	Sybilla	30 g	0 min	3.5 %
Dry Hop	Sybilla	80 g	3 day(s)	3.5 %

## Yeasts

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