

# RYJ PEJ EJL

- Gravity **12.6 BLG**
- ABV ---
- IBU **43**
- SRM **10.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (79.2%)	81 %	4
Grain	Płatki żytnie	0.6 kg (11.9%)	80 %	6
Grain	Simpsons - Crystal Rye	0.25 kg (5%)	73 %	200
Grain	Abbey Castle	0.2 kg (4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Vic Secret	10 g	10 min	16.1 %
Boil	Centennial	20 g	0 min	10.5 %
Boil	Vic Secret	15 g	0 min	16.1 %
Dry Hop	Vic Secret	25 g	5 day(s)	16.1 %
Dry Hop	Centennial	10 g	5 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	whifloc	1 g	Boil	15 min