

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 |