

## Słoweńskie ale #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **13.1**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (43.5%)	80 %	16
Grain	Pilzneński	2 kg (43.5%)	81 %	4
Grain	Karmelowy Czerwony	0.5 kg (10.9%)	75 %	59
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	25 g	60 min	13.2 %
Aroma (end of boil)	Extra Styrian Dana	25 g	0 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Safale