

# słowińskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **4.8**
- 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 **3 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (92.6%)	80 %	7
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	30 min	10 %
Boil	Kazbek	15 g	15 min	4.6 %
Boil	Izabella	15 g	15 min	5.1 %
Boil	Styrian Dragon	20 g	15 min	7.2 %
Aroma (end of boil)	Kazbek	20 g	1 min	4.6 %
Aroma (end of boil)	Styrian Dragon	20 g	1 min	7.2 %
Aroma (end of boil)	Izabella	20 g	1 min	5.1 %
Dry Hop	Styrian Dragon	60 g	2 day(s)	7.2 %
Dry Hop	Kazbek	30 g	2 day(s)	4.6 %
Dry Hop	Izabella	30 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Voss Kveik	Ale	Dry	5 g	---
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