

# SPA - Słoweński Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (83.3%)	78 %	6
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Kolibri	15 g	15 min	4 %
Aroma (end of boil)	Styrian Bobek	20 g	0 min	4 %
Dry Hop	Kolibri	10 g	7 day(s)	4 %
Dry Hop	Styrian Bobek	10 g	7 day(s)	4 %
Dry Hop	Styrian Bobek	15 g	3 day(s)	4 %