

Slovenian & Czech Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %
Whirlpool	Styrian Golding	25 g	10 min	3.6 %
Dry Hop	Styrian Golding	25 g	3 day(s)	3.6 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.5 %