

German & Slo Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 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 **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (66.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8.5 %
Whirlpool	Hallertau Mittelfruh	20 g	10 min	3.8 %
Whirlpool	Styrian Golding	20 g	10 min	3.6 %
Dry Hop	Styrian Golding	30 g	3 day(s)	3.6 %
Dry Hop	Hallertau Mittelfruh	30 g	3 day(s)	3.8 %