

# Slabeusz

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **21**
- SRM **9.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **76 C**, Time **90 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **90 min** at **76C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7
Grain	Oats, Malted	1 kg (25%)	80 %	2
Grain	Caramel/Crystal Malt - 60L	1 kg (25%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	20 min	7.1 %
Whirlpool	Cascade	30 g	30 min	7.1 %
Dry Hop	Cascade	40 g	3 day(s)	7.1 %