

# Słoweńska Skala

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (90.9%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	30 g	60 min	13.2 %
Boil	Styrian Bobek	20 g	20 min	1.5 %
Aroma (end of boil)	Styrian Bobek	20 g	0 min	1.5 %
Dry Hop	styrian Bobek	20 g	7 day(s)	1.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis