

# Słoweńskie ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **8.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Karmelowy Czerwony	1 kg (20%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	33 g	60 min	13.2 %
Dry Hop	Styrian Fox	50 g	---	7 %
Boil	Styrian Fox	50 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale