

# Słwiańskie Ale

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- Gravity **10.9 BLG**
- ABV ---
- IBU **41**
- SRM **4.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (95.2%)	79 %	6
Grain	Pszeniczny	0.25 kg (4.8%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	30 g	60 min	11.5 %
Boil	Haas	25 g	15 min	4 %
Boil	Lubelski	40 g	5 min	4 %

## Yeasts

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