

# German & Slo Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- 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 **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **62C**
- 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	5 %
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)	5 %