

słowińskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (92.6%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | lunga | 28 g | 30 min | 10 % |
| Boil | Kazbek | 15 g | 15 min | 4.6 % |
| Boil | Izabella | 15 g | 15 min | 5.1 % |
| Boil | Styrian Dragon | 20 g | 15 min | 7.2 % |
| Aroma (end of boil) | Kazbek | 20 g | 1 min | 4.6 % |
| Aroma (end of boil) | Styrian Dragon | 20 g | 1 min | 7.2 % |
| Aroma (end of boil) | Izabella | 20 g | 1 min | 5.1 % |
| Dry Hop | Styrian Dragon | 60 g | 2 day(s) | 7.2 % |
| Dry Hop | Kazbek | 30 g | 2 day(s) | 4.6 % |
| Dry Hop | Izabella | 30 g | 2 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-----|-----|-----|-----|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 5 g | --- |
|-----------------------------------|-----|-----|-----|-----|