

# 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<br>Voss Kveik | Ale | Dry | 5 g | --- |
|-----------------------------------|-----|-----|-----|-----|