

#5_19_CzeskiAle_CentrumPiwowarstwa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **15 min**
- Temp **69 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzeński | 2.85 kg (67.1%) | 80 % | 8 |
| Grain | Strzegom Wiedeński | 0.6 kg (14.1%) | 79 % | 10 |
| Grain | Monachijski | 0.65 kg (15.3%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 10L | 0.15 kg (3.5%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.5 % |
| Aroma (end of boil) | Sladek | 25 g | 5 min | 6 % |
| Whirlpool | Sladek | 25 g | 15 min | 6 % |

Yeasts

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

| | | | | |
|----------------------|-----|-----|--------|---------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |
|----------------------|-----|-----|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 10 min |