

## #5 Czeskie Jasne

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **3.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (92.5%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	5.5 %
Boil	Sladek	25 g	20 min	6.2 %
Boil	Sladek	25 g	10 min	6.2 %

### Yeasts

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