

# AmericanCzech

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Pszeniczny	0.2 kg (3.7%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (3.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.5 %
Boil	Magnum	10 g	60 min	11.6 %
Aroma (end of boil)	Citra	10 g	0 min	11.7 %
Aroma (end of boil)	Mosaic	10 g	0 min	13.2 %
Dry Hop	Cascade	50 g	4 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis