

## test czech pale ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **5.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name           | Amount         | Yield | EBC |
|----------------|----------------|----------------|-------|-----|
| Liquid Extract | ekstrakt jasny | 1.7 kg (56.7%) | --- % | 30  |
| Sugar          | glukoza        | 0.3 kg (10%)   | 100 % | --- |
| Sugar          | cukier         | 1 kg (33.3%)   | 100 % | --- |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 25 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 75 g   | 5 min  | 4.5 %      |

### Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | Gozdawa    |