

## Bruntal Pale Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **10.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 80 %  | 35  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Vital     | 10 g   | 90 min | 12.71 %    |
| Boil                | Vital     | 10 g   | 60 min | 12.71 %    |
| Boil                | Hallertau | 10 g   | 45 min | 6.1 %      |
| Boil                | Hallertau | 10 g   | 30 min | 6.1 %      |
| Aroma (end of boil) | Kazbek    | 15 g   | 1 min  | 4.6 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Salfager w 34/70 | Lager | Dry  | 23 g   | Salfager   |