# Saaz Pale Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 2 kg *(40%)* | 80 % | 5 |
| Grain | Pilzneński | 3 kg *(60%)* | 81 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.3 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4.3 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 5 min | 4.3 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | --- | 4.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Wyeast - American Ale | Ale | Slant | 150 ml | Wyeast Labs |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.