

## #14 Žatecký Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 %  | 30  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 30 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 40 g   | 3 min  | 4.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Jan 24, 2021, 9:26 PM*