APA český chmel

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **12.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	4 kg *(51.6%)*	77 %	26
Grain	Weyermann pszeniczny jasny	2 kg *(25.8%)*	80 %	6
Grain	Słód owsiany Fawcett	1 kg *(12.9%)*	61 %	5
Grain	Słód Caramunich Typ II Weyermann	0.75 kg *(9.7%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	50 min	4.5 %
Boil	Saaz (Czech Republic)	60 g	50 min	4.5 %
Dry Hop	Saaz (Czech Republic)	90 g	5 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

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