Bohemian Pale Ale ;)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **45 C**, Time **0 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **71C**
- Keep mash **0 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg *(87.8%)*	81 %	4
Grain	Briess - Carapils Malt	0.5 kg *(10.2%)*	74 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg *(2%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	30 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %

Yeasts

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