

## #5\_19\_CzeskiAle\_CentrumPiwowarstwa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.9 liter(s)**

### Steps

- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **15 min**
- Temp **69 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzeński	2.85 kg (67.1%)	80 %	8
Grain	Strzegom Wiedeński	0.6 kg (14.1%)	79 %	10
Grain	Monachijski	0.65 kg (15.3%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.15 kg (3.5%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %
Aroma (end of boil)	Sladek	25 g	5 min	6 %
Whirlpool	Sladek	25 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Danstar - Nottingham	Ale	Dry	11.5 g	Danstar
----------------------	-----	-----	--------	---------

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min