

# Ale Saaz

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **76.1 liter(s)**
- Total mash volume **97.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **76.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **72.1 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	21.74 kg (100%)	89.5 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65.22 g	60 min	10 %
Boil	Marynka	65.22 g	20 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	130.43 g	10 min	4.3 %
Whirlpool	Saaz (Czech Republic)	130.43 g	15 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	50 g	Fermentis