

bohemian ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **6.4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 1 kg (19%) | 78 % | 4 |
| Grain | carabohemian | 0.25 kg (4.8%) | 70 % | 170 |
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (76.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil | lunga | 15 g | 15 min | 10.5 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 3.8 % |
| Boil | lunga | 10 g | 30 min | 10.5 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 3.8 % |
| Boil | Saaz (Czech Republic) | 15 g | 45 min | 3.5 % |
| Boil | lunga | 5 g | 60 min | 10.5 % |
| Boil | Lublin (Lubelski) | 5 g | 60 min | 3.8 % |
| Whirlpool | Saaz (Czech Republic) | 15 g | 70 min | 3.5 % |
| Dry Hop | Calypso | 40 g | 4 day(s) | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Dry | 9 g | fermentis |
| us-05 | Ale | Slant | 150 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 15 g | Boil | 30 min |