

# Bruntal Pale Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **10.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vital	10 g	90 min	12.71 %
Boil	Vital	10 g	60 min	12.71 %
Boil	Hallertau	10 g	45 min	6.1 %
Boil	Hallertau	10 g	30 min	6.1 %
Aroma (end of boil)	Kazbek	15 g	1 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Salfager w 34/70	Lager	Dry	23 g	Salfager