

Czeskie pale ale

- Gravity **11.3 BLG**
- ABV ---
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss --- %
- Size with trub loss --- liter(s)
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio --- liter(s) / kg
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **-16 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------|-------|-----|
| Grain | Pale Ale | 5 kg | 80 % | 4 |
| Grain | Pilzneński | 1 kg | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Agnus | 40 g | 60 min | 10 % |
| Boil | Agnus | 10 g | 45 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 25 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |
| Dry Hop | kazbek | 35 g | 4 day(s) | 4.6 % |

Yeasts

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

| | | | | |
|-----------------------------------|-----|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 100 ml | White Labs |
|-----------------------------------|-----|--------|--------|------------|