

## bohemian ale

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- 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