

Česka IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	4
Grain	Caramel Pils	0.5 kg (8.9%)	75 %	5
Adjunct	Pszenica niestodowana	0.1 kg (1.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	6.6 %
Boil	Kazbek	10 g	60 min	4.6 %
Boil	Saaz (Czech Republic)	20 g	60 min	4 %
Boil	Premiant	10 g	15 min	6.6 %
Boil	Kazbek	10 g	15 min	4.6 %
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Boil	Saaz (Czech Republic)	10 g	10 min	4 %
Boil	Premiant	10 g	5 min	6.6 %

Boil	Kazbek	10 g	5 min	4.6 %
Boil	Saaz (Czech Republic)	10 g	5 min	4 %
Boil	Premiant	10 g	0 min	6.6 %
Boil	Kazbek	10 g	0 min	4.6 %
Boil	Saaz (Czech Republic)	10 g	0 min	4 %
Dry Hop	Premiant	15 g	5 day(s)	6.6 %
Dry Hop	Kazbek	25 g	5 day(s)	4.6 %
Dry Hop	Saaz (Czech Republic)	20 g	5 day(s)	4 %
Dry Hop	Premiant	15 g	3 day(s)	6.6 %
Dry Hop	Kazbek	25 g	3 day(s)	4.6 %
Dry Hop	Saaz (Czech Republic)	20 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew US-05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min