

# Pale Ale Single Hop Saaz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **4.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.9 liter(s)**
- Total mash volume **3.9 liter(s)**

## Steps

- Temp **72 C**, Time **80 min**

## Mash step by step

- Heat up **2.9 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **80 min** at **72C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.6 kg (61.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.09 kg (9.2%)	79 %	16
Grain	Strzegom Karmel 150	0.018 kg (1.8%)	75 %	150
Grain	Płatki pszeniczne	0.09 kg (9.2%)	85 %	3
Grain	Płatki owsiane	0.09 kg (9.2%)	85 %	3
Grain	Płatki żytnie	0.09 kg (9.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	12 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	9 g	30 min	3.5 %
Whirlpool	Saaz (Czech Republic)	4 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	0.2 g	Safbrew