

## test czech pale ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **5.8**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt jasny	1.7 kg (56.7%)	--- %	30
Sugar	glukoza	0.3 kg (10%)	100 %	---
Sugar	cukier	1 kg (33.3%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	75 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa