

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 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4 % |
| Boil | Premiant | 10 g | 10 min | 6.6 % |
| Boil | Kazbek | 10 g | 10 min | 4.6 % |
| 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 |