

# Czeski błąd - Czeska IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **9.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (91.7%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.5 kg (8.3%)  | 75 %  | 150 |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Premiant              | 60 g   | 30 min   | 7.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 10 min   | 3.5 %      |
| Aroma (end of boil) | Kazbek                | 25 g   | 10 min   | 4.6 %      |
| Dry Hop             | Kazbek                | 25 g   | 3 day(s) | 4.6 %      |
| Dry Hop             | Saaz (Czech Republic) | 100 g  | 3 day(s) | 3 %        |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 500 ml | Wyeast Labs |