

# Czeskie ALE

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **46**
- SRM **8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

| Type           | Name                           | Amount        | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (100%) | 81 %  | 26  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski)     | 30 g   | 60 min | 3.7 %      |
| Boil                | Saaz (Czech Republic) | 45 g   | 15 min | 3.3 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 45 g   | 5 min  | 3.3 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.5 g  | Fermentis  |