

# czeskie pale ale Katowice

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.75 kg (32.6%)	81 %	4
Grain	Thomas Fawcett Halcyon	1.4 kg (60.9%)	80.5 %	5
Grain	Pszeniczny	0.15 kg (6.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	50 min	3.38 %
Boil	Saaz (Czech Republic)	25 g	15 min	3.38 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	1 min	3.38 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis