

# czeski ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **4.9**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (74.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4 %
Boil	Saaz (Czech Republic)	50 g	5 min	4 %