

# Czeskie ALE

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **65**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt	2.04 kg (67.1%)	81 %	10
Sugar	cukier	0.815 kg (26.8%)	100 %	0
Sugar	cukier refermentacja	0.185 kg (6.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	20 g	60 min	13.8 %
Boil	Premiant	33 g	10 min	8 %
Whirlpool	Premiant 100-79st	33 g	45 min	8 %
Whirlpool	Premiant 79-50st	33 g	30 min	8 %