

# czeskie pale ale Katowice

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- 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  |