

# German & Czech Pale Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (37%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (37%)	79 %	10
Grain	Monachijski	0.5 kg (18.5%)	80 %	16
Grain	Weyermann - Carapils	0.2 kg (7.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8 %
Whirlpool	Hallertau Mittelfruh	25 g	10 min	3.8 %
Dry Hop	Hallertau Mittelfruh	25 g	3 day(s)	3 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.5 %