

## R CZPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.44 kg (100%)	91 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat r	6 g	60 min	12 %
Boil	Saaz (Czech Republic)	30 g	22 min	3.27 %
Boil	Saaz (Czech Republic)	20 g	12 min	3.27 %
Boil	Saaz (Czech Republic)	15 g	1 min	3.27 %
Dry Hop	Saaz (Czech Republic)	35 g	7 day(s)	3.27 %

### Yeasts

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