

## #14 Žatecký Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	3 min	4.5 %

### Yeasts

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

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Jan 24, 2021, 9:26 PM*