

## Bohemian Pale Ale ;)

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **45 C**, Time **0 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **71C**
- Keep mash **0 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 4.3 kg (87.8%) | 81 %  | 4   |
| Grain | Briess - Carapils Malt      | 0.5 kg (10.2%) | 74 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%)    | 80 %  | 6   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 15 g   | 60 min | 10 %       |
| Boil                | Marynka           | 30 g   | 30 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 0 min  | 4 %        |

### Yeasts

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