

# Czeskie pale ale

- Gravity **11.3 BLG**
- ABV ---
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **-16 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg	80 %	4
Grain	Pilznieński	1 kg	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	40 g	60 min	10 %
Boil	Agnus	10 g	45 min	10 %
Boil	Saaz (Czech Republic)	20 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %
Dry Hop	kazbek	35 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP090 - San Diego Super Yeast	Ale	Liquid	100 ml	White Labs
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