Saaz Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.65 kg *(13.4%)*	80 %	16
Grain	Pilzneński	3.7 kg *(76.3%)*	81 %	4
Grain	Abbey Malt Weyermann	0.15 kg *(3.1%)*	75 %	45
Grain	Strzegom Pszeniczny	0.3 kg *(6.2%)*	81 %	6
Grain	Weyermann - Acidulated Malt	0.05 kg *(1%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.4 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.21 %
Boil	Saaz (Czech Republic)	30 g	15 min	3.21 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	3.21 %

Yeasts

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

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