Saaz Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(40%)*	80 %	5
Grain	Pilzneński	3 kg *(60%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.3 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.3 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.3 %
Dry Hop	Saaz (Czech Republic)	50 g	---	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.