

# Hazy Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.7 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **-5.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium weyermann	2.5 kg (78.1%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4
Grain	Płatki owsiane	0.5 kg (15.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	HBC 638	50 g	0 min	15.5 %
Dry Hop	HBC 638	50 g	3 day(s)	15.5 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Talus	50 g	3 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis