

# Hallertau Blanc Peated PA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (61.5%)	80 %	5
Grain	Castle Malting Whisky Nature	1 kg (30.8%)	80 %	4
Grain	Carahell	0.25 kg (7.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	7.6 %
Boil	Hallertau Blanc	20 g	15 min	7.6 %
Whirlpool	Hallertau Blanc	20 g	0 min	7.6 %
Dry Hop	Hallertau Blanc	40 g	5 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Slant	60 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	2 g	Mash	60 min
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