

# Hazy Polish Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale         | 2 kg (71.4%)   | 80 %  | 8   |
| Grain | Oat Malt Castle Malting | 0.8 kg (28.6%) | 80 %  | 5   |

## Hops

| Use for    | Name              | Amount | Time    | Alpha acid |
|------------|-------------------|--------|---------|------------|
| First Wort | Iunga             | 10 g   | 100 min | 11 %       |
| Boil       | Lublin (Lubelski) | 20 g   | 20 min  | 4 %        |
| Boil       | Lublin (Lubelski) | 30 g   | 5 min   | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 50 ml  | Fermentum Mobile |