# Hazy Pale Ale Pinta

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- Gravity **12.9 BLG**
- ABV **---**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **100 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 2.5 kg *(55.6%)* | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg *(11.1%)* | 83 % | 5 |
| Grain | carabody | 0.5 kg *(11.1%)* | 80 % | 8 |
| Grain | Oats, Flaked | 0.5 kg *(11.1%)* | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg *(11.1%)* | 77 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Whirlpool | Chinook | 25 g | 15 min | 13 % |
| Whirlpool | Citra | 25 g | 15 min | 12 % |
| Whirlpool | Mosaic | 25 g | 15 min | 10 % |
| Dry Hop | Strata | 50 g | 3 day(s) | 13.6 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Sabro | 25 g | 3 day(s) | 14 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| k-97 | Ale | Dry | 11.5 g | --- |

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Water Agent | chlorek wapnia | 5 g | Boil | 60 min |
| Water Agent | siarczan magnezu | 1 g | Boil | 60 min |