

174 Hazy Pale Ale Pinta

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.1 kg (87.2%) | 80.5 % | 2 |
| Grain | płatki jęczmienne | 0.3 kg (6.4%) | 60 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (6.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 20 g | 15 min | 13 % |
| Boil | talus | 50 g | 5 min | 7 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Sabro | 100 g | 5 day(s) | 15 % |
| Dry Hop | citra cryo | 25 g | 5 day(s) | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | Lallemand |