

Hazy ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **73**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (36.4%) | 82 % | 4 |
| Grain | Viking Munich Malt | 2 kg (36.4%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 1 kg (18.2%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Herkules | 50 g | 60 min | 14 % |
| Aroma (end of boil) | Barbe Rouge | 100 g | 5 min | 6.6 % |
| Dry Hop | Barbe Rouge | 100 g | 2 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Uwodnione |