

# Hazy ale

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- 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  |