

# Hazy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **106**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	55 min	12 %
Whirlpool	Citra	33 g	30 min	12 %
Whirlpool	Mosaic	33 g	30 min	10 %
Whirlpool	Vic Secret	33 g	30 min	16.3 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	Vic Secret	25 g	7 day(s)	16.3 %
Dry Hop	Citra	42 g	3 day(s)	12 %
Dry Hop	Mosaic	42 g	3 day(s)	10 %
Dry Hop	Vic Secret	42 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1 ml	Fermentum Mobile