

# hazy pale ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (54.3%)	80 %	4
Grain	Strzegom Pszeniczny	1.3 kg (28.3%)	81 %	6
Grain	Płatki owsiane	0.8 kg (17.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	14 %
Whirlpool	Mosaic	20 g	20 min	12.8 %
Whirlpool	Equinox	20 g	20 min	14 %
Whirlpool	Amarillo	20 g	20 min	9 %
Dry Hop	Amarillo	30 g	4 day(s)	9 %
Dry Hop	Equinox	20 g	4 day(s)	14 %
Dry Hop	Mosaic	30 g	4 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand