

# Hazy Pale Ale PintaxLidl

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4.3**
- 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 **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (48.5%)	80 %	5
Grain	słód dekstrynowy	0.15 kg (2.9%)	68 %	16
Grain	Płatki owsiane	0.5 kg (9.7%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (9.7%)	60 %	3
Grain	Viking Pilsner malt	1 kg (19.4%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	40 g	15 min	13.2 %
Dry Hop	Superdelic	100 g	3 day(s)	15 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

## Yeasts

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

## Notes

- Coldcrash 4 dni w temp. 0 st. C  
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