

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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