

# Single Hop Hall Blanc

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (83.3%)	82 %	4
Adjunct	Płatki owsiane	0.3 kg (6.3%)	85 %	3
Grain	Acid Malt	0.5 kg (10.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	75 g	15 min	7.4 %
Aroma (end of boil)	Hallertau Blanc	25 g	0 min	7.4 %
Dry Hop	Hallertau Blanc	200 g	3 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- 2 tyg burzliwej, maks 2 tyg. cichej, temperatura miejmy nadzieje jak najmniejsza.

Zaczynamy warzenie bez acid malt z 12 litrów wody  
40 minut w 72C  
dolewam 3 litry wody i dodaje acid malt  
30 minut w 62  
10 minut w 78  
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