

Hallertau Blanc Peated PA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (61.5%) | 80 % | 5 |
| Grain | Castle Malting Whisky Nature | 1 kg (30.8%) | 80 % | 4 |
| Grain | Carahell | 0.25 kg (7.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Hallertau Blanc | 20 g | 60 min | 7.6 % |
| Boil | Hallertau Blanc | 20 g | 15 min | 7.6 % |
| Whirlpool | Hallertau Blanc | 20 g | 0 min | 7.6 % |
| Dry Hop | Hallertau Blanc | 40 g | 5 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| K-97 | Ale | Slant | 60 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
|-------------|-----------------|-----|------|--------|