

# Hazy ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **73**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (36.4%)	82 %	4
Grain	Viking Munich Malt	2 kg (36.4%)	78 %	18
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	50 g	60 min	14 %
Aroma (end of boil)	Barbe Rouge	100 g	5 min	6.6 %
Dry Hop	Barbe Rouge	100 g	2 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Uwodnione