

Hazy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **106**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Magnum | 45 g | 55 min | 12 % |
| Whirlpool | Citra | 33 g | 30 min | 12 % |
| Whirlpool | Mosaic | 33 g | 30 min | 10 % |
| Whirlpool | Vic Secret | 33 g | 30 min | 16.3 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 7 day(s) | 10 % |
| Dry Hop | Vic Secret | 25 g | 7 day(s) | 16.3 % |
| Dry Hop | Citra | 42 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 42 g | 3 day(s) | 10 % |
| Dry Hop | Vic Secret | 42 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1 ml | Fermentum Mobile |