

Hazy Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6.7 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **-5.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński premium weyermann | 2.5 kg (78.1%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (6.3%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (15.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | HBC 638 | 50 g | 0 min | 15.5 % |
| Dry Hop | HBC 638 | 50 g | 3 day(s) | 15.5 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |
| Dry Hop | Talus | 50 g | 3 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |