

# HAZY PALE ALE 13,5 BLG # 94

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **74**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.4 kg (69.8%)	80 %	4
Grain	Płatki owsiane	0.7 kg (11.1%)	60 %	3
Grain	Viking Wheat Malt	0.6 kg (9.5%)	83 %	5
Grain	Rice, Flaked	0.3 kg (4.8%)	70 %	2
Grain	Słód owsiany	0.3 kg (4.8%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zibi	8 g	60 min	10.3 %
Boil	Zibi	72 g	60 min	10.3 %
Dry Hop	Książęcy	50 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP077-0 Tropicale Yeast Blend	Ale	Liquid	70 ml	---