

Hazy Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **1**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.125 kg (85%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (10%) | 60 % | 3 |
| Grain | Biscuit Malt | 0.125 kg (5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Mash | Nelson Sauvin' 22 | 50 g | 60 min | 10.7 % |
| Whirlpool | Motueka'22 | 50 g | 1 min | 6 % |
| Dry Hop | Motueka | 50 g | 7 day(s) | 6 % |
| Dry Hop | Nelson Sauvin | 50 g | 7 day(s) | 10.6 % |
| Dry Hop | Strata'21 | 50 g | 7 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------|
| Wlp 4044 Hazy Daze 3 | Ale | Liquid | 1200 ml | White Labs |

Extras

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

| | | | | |
|-------------|--------------|-------|------|--------|
| Water Agent | Łuska ryżowa | 100 g | Mash | 90 min |
|-------------|--------------|-------|------|--------|

Notes

- Chmienie z zacieraną na ok 40 IBU.
Jan 6, 2024, 7:59 PM