

# 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
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Water Agent	Łuska ryżowa	100 g	Mash	90 min
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## Notes

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