

# hazy pale ale konkurs pinta

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (83.3%)	80 %	4
Grain	Oats, Flaked	0.3 kg (6.3%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (10.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	24 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis