

Hazy Pale Ale PintaXLidl

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (64%)	82 %	4
Grain	Platki owsiane	1 kg (20%)	60 %	3
Grain	Platki orkiszowe	0.4 kg (8%)	60 %	4
Sugar	maltodextrine	0.4 kg (8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Columbus	50 g	15 min	12.9 %
Dry Hop	Citra	100 g	3 day(s)	13.6 %
Dry Hop	HBC522	100 g	3 day(s)	10 %
Dry Hop	Columbus	50 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda:
Zacieranie 18.5L -> 15 RO + 3.5 kran 1.5 ml kwas mlekowy
Wysładzanie 11.5L -> 6 RO + 5.5 kran kwas mlekowy 2 ml
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