

# Hazy Summer Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (62.5%)	82 %	4
Grain	Płatki owsiane	0.6 kg (18.7%)	85 %	3
Grain	Płatki orkiszowe	0.6 kg (18.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	5 g	60 min	11 %
Aroma (end of boil)	El Dorado	60 g	5 min	11 %
Whirlpool	El Dorado	65 g	0 min	11 %
Na 20 minut gdy temperatura poniżej 80 stopni.				
Dry Hop	El Dorado	70 g	4 day(s)	11 %
W drugim dniu fermentacji, na 4 dni				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
Starter.				