

# SH GPA Hallertau Blanc

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (73.4%)	81 %	4
Grain	Pszeniczny	1 kg (18.3%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (4.6%)	78 %	4
Grain	Abbey Castle	0.2 kg (3.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	50 g	20 min	11 %
Boil	Hallertau Blanc	30 g	0 min	11 %
Whirlpool	Hallertau Blanc	50 g	20 min	11 %
Dry Hop	Hallertau Blanc	70 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka Kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min