

# Single Hop Hall Blanc

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

## Fermentables

| Type    | Name                | Amount         | Yield  | EBC |
|---------|---------------------|----------------|--------|-----|
| Grain   | Viking Pilsner malt | 4 kg (83.3%)   | 82 %   | 4   |
| Adjunct | Płatki owsiane      | 0.3 kg (6.3%)  | 85 %   | 3   |
| Grain   | Acid Malt           | 0.5 kg (10.4%) | 58.7 % | 6   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Hallertau Blanc | 75 g   | 15 min   | 7.4 %      |
| Aroma (end of boil) | Hallertau Blanc | 25 g   | 0 min    | 7.4 %      |
| Dry Hop             | Hallertau Blanc | 200 g  | 3 day(s) | 7.4 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- 2 tyg burzliwej, maks 2 tyg. cichej, temperatura miejmy nadzieje jak najmniejsza.

Zaczynamy warzenie bez acid malt z 12 litrów wody  
40 minut w 72C  
dolewam 3 litry wody i dodaje acid malt  
30 minut w 62  
10 minut w 78  
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