

pale ale hazy stajl

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Płatki jęczmienne	0.3 kg (5.4%)	60 %	5
Grain	Płatki pszeniczne	0.3 kg (5.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Azacca	15 g	10 min	14 %
Whirlpool	Citra	15 g	10 min	12.9 %
Whirlpool	Galaxy	15 g	10 min	17 %
Whirlpool	Mosaic	15 g	10 min	12.3 %
Dry Hop	Azacca	35 g	3 day(s)	14 %
Dry Hop	Citra	35 g	3 day(s)	12.9 %
Dry Hop	Mosaic	35 g	3 day(s)	12.3 %
Dry Hop	Galaxy	35 g	3 day(s)	17 %