

## #056 Polish Hazy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (51.4%)	80 %	5
Grain	Viking Wheat Malt	1.35 kg (25.7%)	83 %	5
Grain	Płatki owsiane	0.7 kg (13.3%)	60 %	3
Sugar	Cukier	0.5 kg (9.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	10 g	10 min	11.2 %
Boil	Zula	10 g	10 min	10.6 %
Aroma (end of boil)	Oktawia	20 g	10 min	7.5 %
Aroma (end of boil)	Zula	20 g	10 min	10.6 %
Aroma (end of boil)	Amora Preta	20 g	10 min	11.2 %
Dry Hop	Amora Preta	70 g	3 day(s)	11.2 %
Dry Hop	Oktawia	80 g	3 day(s)	7.5 %
Dry Hop	Zula	20 g	3 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Verdant IPA	Ale	Slant	250 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min