

#210 Hallertau Blanc NE APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra Crisp	5 kg (100%)	80 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Blanc DE 2022	50 g	10 min	9.4 %
Dry Hop	Hallertau Blanc DE 2022	50 g	7 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM706 Żar tropików	Ale	Liquid	40 ml	Fermentum Mobile