

# Hallertau Blanc Peated PA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (61.5%)   | 80 %  | 5   |
| Grain | Casle Malting Whisky Nature | 1 kg (30.8%)   | 80 %  | 4   |
| Grain | Carahell                    | 0.25 kg (7.7%) | 77 %  | 26  |

## Hops

| Use for   | Name            | Amount | Time     | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil      | Hallertau Blanc | 20 g   | 60 min   | 7.6 %      |
| Boil      | Hallertau Blanc | 20 g   | 15 min   | 7.6 %      |
| Whirlpool | Hallertau Blanc | 20 g   | 0 min    | 7.6 %      |
| Dry Hop   | Hallertau Blanc | 40 g   | 5 day(s) | 7.6 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| K-97 | Ale  | Slant | 60 ml  | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
|-------------|-----------------|-----|------|--------|