

# HAZY ALE 2344

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (71.4%)	81 %	5
Grain	Oats, Flaked	1 kg (23.8%)	80 %	2
Grain	Viking Wheat Malt	0.2 kg (4.8%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvign	25 g	1 min	11 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 2344 Hazy Ale	Ale	Liquid	800 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól Epsom	1 g	Mash	60 min
Water Agent	Gips Piwowarski	1 g	Mash	60 min

Water Agent	Węglan Wapnia	1 g	Mash	60 min
Fining	Whirlfloc	1 g	Boil	10 min