

# Hazy Hop Mix Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Pszeniczny                            | 0.5 kg (7.7%) | 85 %  | 4   |
| Grain | Castlemalting - Cara Clair            | 0.5 kg (7.7%) | 78 %  | 4   |
| Grain | Płatki owsiane                        | 0.5 kg (7.7%) | 60 %  | 3   |

wcześniej skleikowane

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Aroma (end of boil) | Summit          | 20 g   | 15 min   | 17 %       |
| Aroma (end of boil) | Dr Rudi         | 25 g   | 15 min   | 11.8 %     |
| Aroma (end of boil) | Motueka         | 20 g   | 15 min   | 7 %        |
| Whirlpool           | Hallertau Blanc | 50 g   | 0 min    | 11 %       |
| Whirlpool           | Lemon drop      | 40 g   | 0 min    | 4.6 %      |
| Dry Hop             | Hallertau Blanc | 50 g   | 5 day(s) | 11 %       |
| Dry Hop             | Centennial      | 50 g   | 5 day(s) | 10.5 %     |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M66 Hophead Ale | Ale  | Dry  | 10.5 g | Mangrove Jack's |

## Extras

| Type        | Name            | Amount | Use for | Time  |
|-------------|-----------------|--------|---------|-------|
| Water Agent | gips piwowarski | 3 g    | Mash    | 0 min |