

# hazy lazy

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (83.3%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (16.7%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	17 %
Boil	Summit	30 g	5 min	17 %
Aroma (end of boil)	Equinox	50 g	1 min	13.1 %
Whirlpool	Equinox	50 g	0 min	13.1 %
Whirlpool	Nelson Sauvignon	50 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Notes

- Chmielenie:
    - 1-Summit 20g na 60 min
    - 2- Summit 30g na 5 min przed końcem gotowania
    - 3 - Equinox 50g koniec gotowania
    - 4 - Equinox 50g w 80 min na 25 min
    - 5- Nelson Sauvignon 50g w 2 dniu do fermentora
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