

Hazy Pale Ale (na konkurs)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (68.9%)	80 %	4
Grain	Oats, Flaked	0.8 kg (13.1%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (6.6%)	77 %	4
Grain	Carahell	0.2 kg (3.3%)	77 %	26
Grain	Strzegom Pszeniczny	0.5 kg (8.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	talus	15 g	15 min	7.4 %
Boil	lotus	15 g	15 min	16.6 %
Boil	Ekuanot	15 g	15 min	12.2 %
Boil	talus	15 g	5 min	7.4 %
Boil	lotus	15 g	5 min	16.6 %
Boil	Ekuanot	15 g	5 min	12.2 %
Boil	talus	10 g	0 min	7.4 %
Boil	lotus	10 g	0 min	16.6 %
Boil	Ekuanot	10 g	0 min	12.2 %
Whirlpool	talus	10 g	10 min	7.4 %
Whirlpool	lotus	10 g	10 min	16.6 %

Whirlpool	Ekuanot	10 g	10 min	12.2 %
Dry Hop	talus	50 g	3 day(s)	7.4 %
Dry Hop	lotus	50 g	3 day(s)	16.6 %
Dry Hop	Ekuanot	50 g	3 day(s)	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	3 g	Mash	1 min

Notes

- Blg start 13
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