

# Hazy Pale Ale Pinta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **100 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (55.6%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.5 kg (11.1%) | 83 %  | 5   |
| Grain | carabody            | 0.5 kg (11.1%) | 80 %  | 8   |
| Grain | Oats, Flaked        | 0.5 kg (11.1%) | 80 %  | 2   |
| Grain | Wheat, Flaked       | 0.5 kg (11.1%) | 77 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Chinook | 25 g   | 15 min   | 13 %       |
| Whirlpool | Citra   | 25 g   | 15 min   | 12 %       |
| Whirlpool | Mosaic  | 25 g   | 15 min   | 10 %       |
| Dry Hop   | Strata  | 50 g   | 3 day(s) | 13.6 %     |
| Dry Hop   | Mosaic  | 50 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra   | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Sabro   | 25 g   | 3 day(s) | 14 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| k-97 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | chlorek wapnia   | 5 g    | Boil    | 60 min |
| Water Agent | siarczan magnezu | 1 g    | Boil    | 60 min |

## Notes

- 7ml k. fosforowego  
Na 0min. w worku na 1,5h  
witamina C 0,2g/litr piwa przed zlanie na cicha  
~2g

8 stycznia - 9 luty 2024 - otwarty Formularz Zgłoszeniowy Konkursu  
12 - 16 luty 2024 - recepcja piw do Konkursu (Browar PINTA - Wieprz)  
22 - 24 luty 2024 - obrady Jury Konkursu  
24 luty 2024 - ogłoszenie wyników Konkursu  
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