

Hazy Pale Ale PintaXLidl

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (64%) | 82 % | 4 |
| Grain | Platki owsiane | 1 kg (20%) | 60 % | 3 |
| Grain | Platki orkiszowe | 0.4 kg (8%) | 60 % | 4 |
| Sugar | maltodextrine | 0.4 kg (8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Columbus | 50 g | 15 min | 12.9 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 13.6 % |
| Dry Hop | HBC522 | 100 g | 3 day(s) | 10 % |
| Dry Hop | Columbus | 50 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 150 ml | Lallemand |

Notes

- Woda:
Zacieranie 18.5L -> 15 RO + 3.5 kran 1.5 ml kwas mlekowy
Wysładzanie 11.5L -> 6 RO + 5.5 kran kwas mlekowy 2 ml
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