

Hornindal Hazy Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (86.2%)	85 %	7
Grain	Płatki ryżowe	0.4 kg (6.9%)	60 %	3
Grain	Płatki żytnie	0.4 kg (6.9%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	20 min	15.4 %
Boil	Citra	50 g	5 min	14 %
Boil	Cascade	50 g	0 min	7.9 %
Dry Hop	Columbus	20 g	5 day(s)	15.4 %
Dry Hop	Mosaic	50 g	5 day(s)	11.8 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
hornindal wlp	Ale	Liquid	100 ml	---

Notes

- 40 litrów kropli beskidu
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