

Klon Hazy Morning

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (45.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (27.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (27.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Columbus | 10 g | 50 min | 15.5 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Whirlpool | Columbus | 40 g | 0 min | 15.5 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Enigma (AUS) | 25 g | 5 day(s) | 17.2 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Enigma (AUS) | 25 g | 3 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|