

# LIGHT&HAZY

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (92%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	25 min	10.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.11 %
Boil	Saaz (Czech Republic)	30 g	1 min	3.11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min

Fining	whirflock	1 g	Boil	5 min
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