

# Multi hops Hazy pale ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **69 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **80 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Rye, Flaked	0.4 kg (6.7%)	78.3 %	4
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo yakima	70 g	5 min	9.5 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Boil	Marynka Polish hops	40 g	15 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	NaCl	6 g	Mash	60 min
Water Agent	H3PO4	8 g	Mash	60 min