

## # 174 Hazy Pale Ale Pinta

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **2.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.1 kg (87.2%)	80.5 %	2
Grain	płatki jęczmienne	0.3 kg (6.4%)	60 %	4
Grain	Płatki pszeniczne	0.3 kg (6.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	15 min	13 %
Boil	talus	50 g	5 min	7 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Sabro	100 g	5 day(s)	15 %
Dry Hop	citra cryo	25 g	5 day(s)	20 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	Lallemand