

# Hazy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **106**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnum     | 45 g   | 55 min   | 12 %       |
| Whirlpool | Citra      | 33 g   | 30 min   | 12 %       |
| Whirlpool | Mosaic     | 33 g   | 30 min   | 10 %       |
| Whirlpool | Vic Secret | 33 g   | 30 min   | 16.3 %     |
| Dry Hop   | Citra      | 25 g   | 7 day(s) | 12 %       |
| Dry Hop   | Mosaic     | 25 g   | 7 day(s) | 10 %       |
| Dry Hop   | Vic Secret | 25 g   | 7 day(s) | 16.3 %     |
| Dry Hop   | Citra      | 42 g   | 3 day(s) | 12 %       |
| Dry Hop   | Mosaic     | 42 g   | 3 day(s) | 10 %       |
| Dry Hop   | Vic Secret | 42 g   | 3 day(s) | 16.3 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 1 ml   | Fermentum Mobile |