

# hazy pale ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.2 kg (53.3%)	80.5 %	2
Grain	Pszeniczny	1.8 kg (30%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.6 %
Boil	Galaxy	10 g	15 min	17.9 %
Boil	Vic Secret	10 g	15 min	17.3 %
Boil	Galaxy	10 g	5 min	17.9 %
Boil	Vic Secret	10 g	5 min	17.3 %