

# Hazy Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **3.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Adjunct	Płatki owsiane	0.25 kg (4.5%)	65 %	3
Adjunct	Płatki pszeniczne	0.25 kg (4.5%)	65 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	50 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Whirlpool	Citra	15 g	1 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---