

Hazy Pale Ale RapTom

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (58.2%)	80 %	5
Grain	Pszeniczny	1.7 kg (30.9%)	85 %	4
Grain	Płatki owsiane	0.6 kg (10.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Strata	50 g	3 min	15.3 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	3 min	15.5 %
Aroma (end of boil)	Chinook	50 g	3 min	13 %
Dry Hop	Chinook	30 g	3 day(s)	13 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Fermanits SpringFerm BR-2	2 g	Boil	10 min
Other	Kwas askorbinowy	2 g	Secondary	4 day(s)
Water Agent	Gips piwowarski	4 g	Mash	60 min