

# Hazy Pale Ale z Płynnego

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **13.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (73.9%)	80 %	45
Grain	Oats, Flaked	0.2 kg (8.7%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (8.7%)	77 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (8.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	12 g	50 min	10 %
Aroma (end of boil)	Mandarina Bavaria	15 g	10 min	10 %
Dry Hop	Mandarina Bavaria	15 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---