

# Hornindal Hazy Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (86.2%)  | 85 %  | 7   |
| Grain | Płatki ryżowe             | 0.4 kg (6.9%) | 60 %  | 3   |
| Grain | Płatki żytnie             | 0.4 kg (6.9%) | 60 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Columbus | 30 g   | 20 min   | 15.4 %     |
| Boil    | Citra    | 50 g   | 5 min    | 14 %       |
| Boil    | Cascade  | 50 g   | 0 min    | 7.9 %      |
| Dry Hop | Columbus | 20 g   | 5 day(s) | 15.4 %     |
| Dry Hop | Mosaic   | 50 g   | 5 day(s) | 11.8 %     |
| Dry Hop | Galaxy   | 50 g   | 5 day(s) | 15 %       |

## Yeasts

| Name          | Type | Form   | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| hornindal wlp | Ale  | Liquid | 100 ml | ---        |

## Notes

- 40 litrów kropli beskidu  
*May 31, 2022, 11:23 AM*