

## Lato 2 hazy

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.8%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	enzymatyczny	0.8 kg (11.8%)	76 %	7
Grain	Płatki owsiane	1 kg (14.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	14.4 %
Aroma (end of boil)	Simcoe	35 g	2 min	14.4 %
Whirlpool	Talus	50 g	0 min	8.2 %
Dry Hop	talus	50 g	3 day(s)	8.2 %
Dry Hop	Simcoe	50 g	3 day(s)	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis