

whatZapp Hazy Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **48**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Pilznieński | 3.5 kg (80%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 0.625 kg (14.3%) | 61 % | 5 |
| Grain | carabody | 0.25 kg (5.7%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | zappa | 25 g | 60 min | 9 % |
| Boil | zappa | 40 g | 10 min | 9 % |
| Whirlpool | zappa | 60 g | 10 min | 9 % |
| Dry Hop | zappa | 75 g | 6 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 0.5 ml | Danstar |