

#210 Hallertau Blanc NE APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------|-------|-----|
| Grain | Pale Ale Maris Otter Extra Crisp | 5 kg (100%) | 80 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Aroma (end of boil) | Hallertau Blanc DE 2022 | 50 g | 10 min | 9.4 % |
| Dry Hop | Hallertau Blanc DE 2022 | 50 g | 7 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|------------------|
| FM706 Żar tropików | Ale | Liquid | 40 ml | Fermentum Mobile |