

# Hazy Fruit Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ Słód Pilznieński	4 kg (56.3%)	80.5 %	4
Grain	Viking Malt Słód Wiedeński	1 kg (14.1%)	79 %	10
Grain	Weyermann Słód Carahell	0.5 kg (7%)	74 %	26
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3
Grain	Płatki jęczmienne	0.8 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	60 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z owoców	2000 g	Secondary	7 day(s)