

# Hazy pale ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.75 kg (61.4%)	80.5 %	3
Grain	Platki owsiane	1 kg (35.1%)	60 %	3
Grain	Weyermann - Melanoiden Malt	0.1 kg (3.5%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	30 g	20 min	9.5 %
Dry Hop	Eukanot cryo	25 g	3 day(s)	21 %
Dry Hop	Sabro	50 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik ebbegarden	Ale	Dry	10 g	Rune

## Notes

- Whirlpool - 7 min. w temp. 90 st., zejście do 78 w X minut, X minut w 76-78 st.  
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