

# hazy pale ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield  | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Heidelberg        | 3.2 kg (53.3%) | 80.5 % | 2   |
| Grain | Pszeniczny        | 1.8 kg (30%)   | 85 %   | 4   |
| Grain | Płatki owsiane    | 0.5 kg (8.3%)  | 60 %   | 3   |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%)  | 60 %   | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 5 g    | 60 min | 13.6 %     |
| Boil    | Galaxy     | 10 g   | 15 min | 17.9 %     |
| Boil    | Vic Secret | 10 g   | 15 min | 17.3 %     |
| Boil    | Galaxy     | 10 g   | 5 min  | 17.9 %     |
| Boil    | Vic Secret | 10 g   | 5 min  | 17.3 %     |