

hazy pale ale

- 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 % |