

Hazy Pale Ale (na konkurs)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.2 kg (68.9%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (13.1%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.4 kg (6.6%) | 77 % | 4 |
| Grain | Carahell | 0.2 kg (3.3%) | 77 % | 26 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | talus | 15 g | 15 min | 7.4 % |
| Boil | lotus | 15 g | 15 min | 16.6 % |
| Boil | Ekuanot | 15 g | 15 min | 12.2 % |
| Boil | talus | 15 g | 5 min | 7.4 % |
| Boil | lotus | 15 g | 5 min | 16.6 % |
| Boil | Ekuanot | 15 g | 5 min | 12.2 % |
| Boil | talus | 10 g | 0 min | 7.4 % |
| Boil | lotus | 10 g | 0 min | 16.6 % |
| Boil | Ekuanot | 10 g | 0 min | 12.2 % |
| Whirlpool | talus | 10 g | 10 min | 7.4 % |
| Whirlpool | lotus | 10 g | 10 min | 16.6 % |

| | | | | |
|-----------|---------|------|----------|--------|
| Whirlpool | Ekuanot | 10 g | 10 min | 12.2 % |
| Dry Hop | talus | 50 g | 3 day(s) | 7.4 % |
| Dry Hop | lotus | 50 g | 3 day(s) | 16.6 % |
| Dry Hop | Ekuanot | 50 g | 3 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|-------|
| Water Agent | Chlorek wapnia | 3 g | Mash | 1 min |

Notes

- Blg start 13
Jan 12, 2024, 9:15 PM