

Hazy Pale Ale RapTom

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (58.2%) | 80 % | 5 |
| Grain | Pszeniczny | 1.7 kg (30.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (10.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Aroma (end of boil) | Strata | 50 g | 3 min | 15.3 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g | 3 min | 15.5 % |
| Aroma (end of boil) | Chinook | 50 g | 3 min | 13 % |
| Dry Hop | Chinook | 30 g | 3 day(s) | 13 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------|--------|-----------|----------|
| Other | Fermanits SpringFerm BR-2 | 2 g | Boil | 10 min |
| Other | Kwas askorbinowy | 2 g | Secondary | 4 day(s) |
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |