

# Hazy pale ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **77**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (56.9%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (18.5%)	85 %	3
Grain	Płatki owsiane	1.6 kg (24.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	56 g	60 min	11 %
Aroma (end of boil)	Sabro	50 g	1 min	12 %
Aroma (end of boil)	Citra	20 g	60 min	12 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale