

nowa Hazy #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **38.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|--------------|-------|-----|
| Grain | Best ale crisp | 5 kg (45.5%) | 82 % | 7 |
| Grain | Viking Pale Ale malt | 2 kg (18.2%) | 80 % | 5 |
| Grain | Słód karmelowy czerwony Viking Malt | 2 kg (18.2%) | 75 % | 50 |
| Grain | Pszeniczny | 1 kg (9.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 50 g | 60 min | 7.8 % |
| Aroma (end of boil) | Sybilla | 50 g | 10 min | 3.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Chinook | 50 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | --- |