

## nowa Hazy #2

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- 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	---