

pale ale hazy stajl

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (71.4%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Grain | Płatki jeczienne | 0.3 kg (5.4%) | 60 % | 5 |
| Grain | Płatki pszeniczne | 0.3 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Azacca | 15 g | 10 min | 14 % |
| Whirlpool | Citra | 15 g | 10 min | 12.9 % |
| Whirlpool | Galaxy | 15 g | 10 min | 17 % |
| Whirlpool | Mosaic | 15 g | 10 min | 12.3 % |
| Dry Hop | Azacca | 35 g | 3 day(s) | 14 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 12.9 % |
| Dry Hop | Mosaic | 35 g | 3 day(s) | 12.3 % |
| Dry Hop | Galaxy | 35 g | 3 day(s) | 17 % |