

SH GPA Hallertau Blanc

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (73.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (18.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (4.6%) | 78 % | 4 |
| Grain | Abbey Castle | 0.2 kg (3.7%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Hallertau Blanc | 50 g | 20 min | 11 % |
| Boil | Hallertau Blanc | 30 g | 0 min | 11 % |
| Whirlpool | Hallertau Blanc | 50 g | 20 min | 11 % |
| Dry Hop | Hallertau Blanc | 70 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka Kalifornijska | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Gips | 5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |