Hazy Pale Ale Pinta

- Gravity **12.9 BLG**
- ABV **---**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **100 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **100 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg *(55.6%)*	82 %	4
Grain	Viking Wheat Malt	0.5 kg *(11.1%)*	83 %	5
Grain	carabody	0.5 kg *(11.1%)*	80 %	8
Grain	Oats, Flaked	0.5 kg *(11.1%)*	80 %	2
Grain	Wheat, Flaked	0.5 kg *(11.1%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	25 g	15 min	13 %
Whirlpool	Citra	25 g	15 min	12 %
Whirlpool	Mosaic	25 g	15 min	10 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Sabro	25 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	5 g	Boil	60 min
Water Agent	siarczan magnezu	1 g	Boil	60 min