



Style: HAZY PALE ALE - 19L/5GAL

Source: Pühaste Brewery (Estonia)

Fermented with: LalBrew Pomona™

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Beer name and/or description: **Laine**

IBU: 15 | Color (SRM): | % ABV: 4.0

A light summer ale with citrus and ripe tropical fruit flavors from Citra, Riwaka and Strata, hops. A cloudy light yellow beer with both fresh citrus and tropical hints in its aroma. The taste is soft and fruity at first - lychee, pineapple and papaya are followed by the gentle citrus bitterness of grapefruit peel.

Water

Mash Water	Temp.	80	°C	176	°F
		9.7	L	2.6	gal
Sparge Water	Temp.	82	°C	180	°F
		14.3	L	3.79	gal

Malt

Malt/adjuncts	Weight		%
	Kg	Lbs	
Golden Promise	1.8	3.9	50
Low Color Marris Otter	1.1	2.4	30
Flaked Oats	0.5	1.2	15
Crystal Maple	0.2	0.4	5
Total	3.6	7.9	100

Mash & Sparge

	Temperature		Time (min)
	°C	°F	
	Mash Step 1	72	
Mash Step 2			
Mash Step 3			
Mash Step 4			

NOTES

Other ingredients	Quantity	Units (L, g, etc)	Addition Point
Lactic acid	14	mL	Mash water

Boil

Wort	SG	L	gal	pH
Pre-boil	1.043	20.8	5.5	
Post-boil	1.047	19.7	5.2	
Total Boil Time	60	minutes		

Hops

Hop Variety	%AA	Weight		Kettle addition	Dry hopping
		g	oz		
Citra	13.0	36	1.3	WP	
Citra	13.0	36	1.3		6
Riwaka	6.5	36	1.3		6
Strata	15.2	72	2.5		6
Total	47.7	180	6.4		

Fermentation

Yeast Strain	LalBrew Pomona™			
Pitch Rate	0.38	g/L		g/gal
Temperature	20	°C	68	°F
	SG		Plato	
OG	1.047		11.6	
FG	1.018		4.7	
Attenuation	60	%		

Target water profile: Sulfate (SO4) - 70ppm, Chloride (Cl) - 150ppm, Calcium (Ca) - 110ppm, Magnesium (Mg) - 37ppm, Sodium (Na) - 22ppm, Carbonate (CO3) - 258ppm, Bicarbonate (HCO3) - 154.8ppm, pH 7

