

## 46 HAZY SESSION APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Whirlpool	Sabro	50 g	0 min	14.8 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Sabro	50 g	4 day(s)	14.8 %
Dry Hop	Citra	50 g	4 day(s)	12 %