

# Hazy APA 12BLG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (52.1%)	80 %	5
Grain	Pilzneński	1.3 kg (27.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	70 min	13 %
Boil	Cascade	40 g	10 min	6 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Centennial	40 g	5 min	10.5 %
Dry Hop	Simcoe	40 g	10 day(s)	13.2 %
Dry Hop	Citra	40 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
Przygotowany starter drożdżowy 1l, przez 24h				