

Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.7 kg (73%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (13.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (13.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Dry Hop | Pacific Jade | 40 g | 2 day(s) | 12.6 % |
| Dry Hop | Citra | 10 g | 2 day(s) | 12.9 % |
| Dry Hop | Izabella | 50 g | 2 day(s) | 5.1 % |
| Dry Hop | Sybilla | 20 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 115 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------|-------|------|--------|
| Other | Łuska ryżowa | 200 g | Mash | 10 min |
|-------|--------------|-------|------|--------|

Notes

- Podzielić warkę po burzliwej na 2 zbiorniki i dodać chmiel na cichą na 2 dni + 2 dni cold crash.
1 - Pacific Jade + Citra
2 - Izabella + Sybilla
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