

# Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **94**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4%)	75 %	20
Grain	Płatki owsiane	0.4 kg (8%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	60 min	14 %
Boil	Falconer's Flight	30 g	25 min	10.5 %
Boil	Summit	30 g	10 min	13.7 %
Boil	Ekuanot	30 g	1 min	14.1 %
Boil	Nugget	30 g	1 min	14.2 %
Aroma (end of boil)	Falconer's Flight	90 g	1 min	10.5 %
Dry Hop	Falconer's Flight	60 g	3 day(s)	10.5 %
Dry Hop	Zythos	60 g	3 day(s)	11 %
Dry Hop	HBC 472 Experimental	60 g	3 day(s)	9.3 %
Aroma (end of boil)	Zythos	30 g	1 min	11 %

Aroma (end of boil)	HBC 472 Experimental	30 g	1 min	9.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis