

# Hazy APA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.916 kg (38.7%)	80 %	5
Grain	Pilzneński	0.66 kg (27.9%)	81 %	4
Grain	Carahell	0.26 kg (11%)	77 %	26
Grain	Weyermann - Carapils	0.28 kg (11.8%)	78 %	4
Grain	Płatki owsiane	0.25 kg (10.6%)	60 %	3