

Hazy APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (20%) | 83 % | 5 |
| Adjunct | Platki owsiane | 1 kg (20%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Boil | Strata | 30 g | 30 min | 13.6 % |
| Whirlpool | Strata | 20 g | 0 min | 13.6 % |
| Dry Hop | Strata | 30 g | 10 day(s) | 13.6 % |
| Dry Hop | Strata | 30 g | 5 day(s) | 13.6 % |
| Dry Hop | Strata | 30 g | 1 day(s) | 13.6 % |

Yeasts

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