

# Hazy APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (42.6%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (21.3%)	80 %	5
Grain	Płatki jęczmienne	1 kg (21.3%)	60 %	4
Sugar	malto	0.7 kg (14.9%)	99 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Motueka	50 g	2 day(s)	7 %