

# Hazy APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (40.7%)	80 %	5
Grain	Pszeniczny	1 kg (40.7%)	85 %	4
Grain	Oats, Flaked	0.2 kg (8.3%)	80 %	2
Grain	Strzegom Monachijski typ I	0.25 kg (10.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	15 g	15 min	13 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
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Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Vic Secret	25 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	25 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Zielona herbata	25 g	Secondary	3 day(s)
Polowa warki				