

## not hazy apa #3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **69**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2.4 kg (80%) | 82 %  | 4   |
| Grain | Strzegom Wiedeński  | 0.6 kg (20%) | 79 %  | 10  |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 30 g   | 30 min   | 9 %        |
| Whirlpool | Nelson Sauvín | 50 g   | 20 min   | 12 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Mosaic        | 50 g   | 3 day(s) | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11 g   | ---        |