

# Hazy APA - Denali & Sorachi Ace

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1 kg (35.1%)   | 80 %   | 4   |
| Grain | Strzegom Pale Ale   | 0.8 kg (28.1%) | 79 %   | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (17.5%) | 81 %   | 6   |
| Grain | Oats, Flaked        | 0.5 kg (17.5%) | 80 %   | 2   |
| Grain | Acid Malt           | 0.05 kg (1.8%) | 58.7 % | 6   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Chinook     | 15 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Denali      | 15 g   | 0 min    | 14.2 %     |
| Aroma (end of boil) | Sorachi Ace | 15 g   | 0 min    | 12.5 %     |
| Dry Hop             | Denali      | 35 g   | 5 day(s) | 14.2 %     |
| Dry Hop             | Sorachi Ace | 35 g   | 5 day(s) | 12.5 %     |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP066 | Ale  | Liquid | 40 ml  | ---        |

## Extras

| Type        | Name            | Amount | Use for  | Time   |
|-------------|-----------------|--------|----------|--------|
| Water Agent | gips piwowarski | 2 g    | Boil     | 60 min |
| Other       | Witamina C      | 2 g    | Bottling | ---    |