

# HAZY APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%)     | 80 %  | 5   |
| Grain | Słód owsiany Fawcett | 2.5 kg (41.7%) | 61 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (8.3%)  | 83 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 30 g   | 1 min    | 12 %       |
| Boil      | Equinox | 30 g   | 1 min    | 13.1 %     |
| Boil      | Simcoe  | 30 g   | 1 min    | 13.2 %     |
| Whirlpool | Citra   | 30 g   | 15 min   | 12 %       |
| Whirlpool | Equinox | 30 g   | 15 min   | 13.1 %     |
| Whirlpool | Simcoe  | 30 g   | 15 min   | 13.2 %     |
| Dry Hop   | Citra   | 40 g   | 2 day(s) | 12 %       |
| Dry Hop   | Equinox | 30 g   | 2 day(s) | 13.1 %     |
| Dry Hop   | Simcoe  | 30 g   | 2 day(s) | 13.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                                 |     |        |         |            |
|-------------------------------------------------|-----|--------|---------|------------|
| WLP644<br>Saccharomyces<br>"Bruxellensis" Trois | Ale | Liquid | 1200 ml | White Labs |
|-------------------------------------------------|-----|--------|---------|------------|

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | Kreda piwowarska | 4 g    | Mash    | 60 min |
| Water Agent | Sól Epsom        | 2 g    | Mash    | 60 min |
| Water Agent | Gips Piwowarski  | 4 g    | Mash    | 60 min |