hazy apa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **3.5**
- 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	Pilzneński	2.3 kg *(76.7%)*	81 %	4
Grain	Płatki owsiane	0.7 kg *(23.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	8 %
Whirlpool	Vic Secret	30 g	20 min	19 %
Whirlpool	Kohatu	30 g	20 min	6 %
Dry Hop	Kohatu	60 g	3 day(s)	7.8 %
Dry Hop	Vic Secret	30 g	3 day(s)	19 %

Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Liquid	100 ml	---