

HAZY APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Platki owsiane	0.75 kg (15%)	85 %	3
Grain	Platki pszeniczne	0.25 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	---	10 %
Whirlpool	Citra	50 g	---	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Sabro	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	1200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	65 min
Water Agent	Chlorek Wapnia	4 g	Mash	65 min

Notes

- Simcoe, Sabro i Centennial po 10 gramow w 3 dniu burzliwej.
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