

## hazy apa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- 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 **0 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 **0 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (50%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (33.3%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 1 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 25 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Mosaic  | 25 g   | 5 min    | 10 %       |
| Dry Hop             | Cascade | 53 g   | 5 day(s) | 6 %        |
| Dry Hop             | Summit  | 25 g   | 7 day(s) | 17 %       |

### Yeasts

| Name              | Type  | Form   | Amount  | Laboratory       |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |