

## #18 HAZY APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **7.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (43%)	80 %	35
Grain	Viking Pilsner malt	0.75 kg (19%)	82 %	4
Grain	Słód owsiany Fawcett	1 kg (25.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (12.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	60 min	17 %
Aroma (end of boil)	Enigma (AUS)	30 g	5 min	17 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11.3 %
Aroma (end of boil)	Motueka	20 g	5 min	6 %
Dry Hop	Enigma (AUS)	15 g	7 day(s)	17 %
Dry Hop	Nelson Sauvín	30 g	7 day(s)	11.3 %
Dry Hop	Motueka	30 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - American East Coast - New England	Ale	Dry	11.5 g	---