

Hazy APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **50**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6
Grain	Płatki owsiane	0.25 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	8 g	50 min	15.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

Yeasts

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

Vermont Ale	Ale	Liquid	1000 ml	Yeast Bay
-------------	-----	--------	---------	-----------