

Hazy APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.25 kg (49%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (39.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (11.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 6 g | 60 min | 15.5 % |
| Whirlpool | Citra | 10 g | 10 min | 12 % |
| Whirlpool | Mosaic | 10 g | 10 min | 10 % |
| Whirlpool | Galaxy | 10 g | 10 min | 15 % |
| Dry Hop | Citra | 10 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 4 day(s) | 10 % |
| Dry Hop | Galaxy | 10 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |