

# Hazy APA

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- 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