

Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (73%)	82 %	4
Grain	Platki owsiane	0.5 kg (13.5%)	60 %	3
Grain	Platki pszeniczne	0.5 kg (13.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Pacific Jade	40 g	2 day(s)	12.6 %
Dry Hop	Citra	10 g	2 day(s)	12.9 %
Dry Hop	Izabella	50 g	2 day(s)	5.1 %
Dry Hop	Sybilla	20 g	2 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	115 g	---

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	200 g	Mash	10 min
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Notes

- Podzielić warzę po burzliwej na 2 zbiorniki i dodać chmiel na cichą na 2 dni + 2 dni cold crash.
1 - Pacific Jade + Citra
2 - Izabella + Sybilla
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