

# Hazy Apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1 kg (28.6%)	80 %	8
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	Oats, Flaked	0.3 kg (8.6%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (5.7%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat PH 2019	15 g	20 min	12.5 %
Boil	Puławski PH 2019	20 g	10 min	7.6 %
Whirlpool	Pacifica 2019	50 g	0 min	3.6 %
Dry Hop	Pacifica 2019	50 g	2 day(s)	3.6 %
Dry Hop	simcoe 2020	50 g	2 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale starter	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4.5 g	Mash	60 min