

Hazy APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.916 kg (38.7%) | 80 % | 5 |
| Grain | Pilzneński | 0.66 kg (27.9%) | 81 % | 4 |
| Grain | Carahell | 0.26 kg (11%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.28 kg (11.8%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (10.6%) | 60 % | 3 |