

# Hazy APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type    | Name                 | Amount     | Yield | EBC |
|---------|----------------------|------------|-------|-----|
| Grain   | Viking Pale Ale malt | 3 kg (60%) | 80 %  | 5   |
| Grain   | Viking Wheat Malt    | 1 kg (20%) | 83 %  | 5   |
| Adjunct | Platki owsiane       | 1 kg (20%) | 60 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time      | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Boil      | Strata | 30 g   | 30 min    | 13.6 %     |
| Whirlpool | Strata | 20 g   | 0 min     | 13.6 %     |
| Dry Hop   | Strata | 30 g   | 10 day(s) | 13.6 %     |
| Dry Hop   | Strata | 30 g   | 5 day(s)  | 13.6 %     |
| Dry Hop   | Strata | 30 g   | 1 day(s)  | 13.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |