

# Hazy APA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **7.2**
- 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 **75 %**
- 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	Castle Pale Ale	2.5 kg (62.5%)	80 %	8
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Platki owsiane	0.5 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	20 g	10 min	13 %
Boil	Pacific Jade	20 g	40 min	13 %
Whirlpool	Southern Cross	30 g	1 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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