

# HAZY APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Pszeniczny	2 kg (26.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	11.1 %
Whirlpool	Sabro	15 g	60 min	7.5 %
Whirlpool	Citra	15 g	60 min	6 %
Whirlpool	Amarillo	15 g	60 min	5 %
Dry Hop	Citra	35 g	6 day(s)	12 %
Dry Hop	Sabro	35 g	6 day(s)	14.9 %
Dry Hop	Amarillo	35 g	6 day(s)	6 %
Dry Hop	Azacca	50 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	500 ml	Fermentis
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