

Hazy APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 % | 7 |
| Grain | Viking Wheat Malt | 0.5 kg (8.3%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (8.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 10 g | 15 min | 13 % |
| Whirlpool | Idaho 7 | 35 g | 20 min | 13.2 % |
| Whirlpool | El Dorado | 35 g | 20 min | 13.8 % |
| Dry Hop | Idaho 7 | 65 g | 3 day(s) | 13.2 % |
| Dry Hop | El Dorado | 65 g | 3 day(s) | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|-----------------|
| Fermetum Mobile - Hazy Ale | Ale | Liquid | 30 ml | Fermetum Mobile |