

# Hazy APA - Denali & Sorachi Ace

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (35.1%)	80 %	4
Grain	Strzegom Pale Ale	0.8 kg (28.1%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (17.5%)	81 %	6
Grain	Oats, Flaked	0.5 kg (17.5%)	80 %	2
Grain	Acid Malt	0.05 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Aroma (end of boil)	Denali	15 g	0 min	14.2 %
Aroma (end of boil)	Sorachi Ace	15 g	0 min	12.5 %
Dry Hop	Denali	35 g	5 day(s)	14.2 %
Dry Hop	Sorachi Ace	35 g	5 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Liquid	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---