

# Hazy APA - HBC 472&Mosaic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.8**
- 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 **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 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 **11 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (40%)	80 %	4
Grain	Strzegom Pale Ale	0.6 kg (21.8%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (18.2%)	81 %	6
Grain	Oats, Flaked	0.5 kg (18.2%)	80 %	2
Grain	Acid Malt	0.05 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	15 min	10 %
Boil	HBC 472	10 g	15 min	9.3 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	HBC 472	10 g	0 min	9.3 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Chinook	20 g	5 day(s)	12 %
Dry Hop	HBC 472	30 g	5 day(s)	9.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP066	Ale	Liquid	40 ml	---

### **Extras**

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