

Hazy Wheat APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (37%)	80 %	5
Grain	Pszeniczny	2 kg (37%)	85 %	4
Grain	Oats, Flaked	0.5 kg (9.3%)	80 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Barley, Flaked	0.4 kg (7.4%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	30 g	15 min	13 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
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Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %
Whirlpool	Citra	40 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	50 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Herb	Zielona herbata	50 g	Secondary	3 day(s)
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