

#029 Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.7 kg (14.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.3 kg (6.3%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (16.7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Galaxy | 5 g | 15 min | 16.2 % |
| Aroma (end of boil) | Galaxy | 15 g | 15 min | 16.2 % |
| Whirlpool | Galaxy | 15 g | 15 min | 16.2 % |
| Dry Hop | El Dorado | 50 g | 2 day(s) | 11.1 % |
| Dry Hop | Azacca | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Galaxy | 40 g | 2 day(s) | 16.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |
|------------------------------------|-----|-----|------|-----------|