

# 2023 Hazy APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (85.8%)	82 %	4
Grain	Weyermann - Rye Malt	0.33 kg (7.1%)	85 %	7
Grain	Weyermann - Carawheat	0.33 kg (7.1%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Falconer's Flight	30 g	45 min	10.5 %
Dry Hop	Falconer's Flight	120 g	6 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis