

## #22 Hazy APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **69 C**, Time **35 min**
- Temp **73 C**, Time **25 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **35 min** at **69C**
- Keep mash **25 min** at **73C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (52.2%)	81 %	4
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Płatki owsiane	1 kg (21.7%)	60 %	3
Grain	Cara Blonde - Castle Malting	0.2 kg (4.3%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10.2 %
Whirlpool	Sabro	50 g	1 min	15 %
Whirlpool	Galaxy	50 g	1 min	15 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand