

#5 Hazy Fruit Apa BIAB

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (50%) | 80 % | 4 |
| Adjunct | Płatki owsiane | 0.6 kg (20%) | 85 % | 3 |
| Adjunct | Płatki pszeniczne | 0.7 kg (23.3%) | 85 % | 3 |
| Grain | Pszeniczny | 0.2 kg (6.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|---------|----------|------------|
| Boil | Equinox | 14 g | 40 min | 13.1 % |
| Boil | Amarillo | 13.13 g | 20 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | El Dorado | 100 g | 2 day(s) | 15 % |
| Dry Hop | Equinox | 36 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|---------|------------|
| Hazy Daze | Ale | Slant | 87.5 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Pulpa z mango | 750 g | Secondary | 8 day(s) |
| Flavor | Pulpa z ananasa | 500 g | Secondary | 8 day(s) |
| Flavor | Sok z cytryny | 100 g | Secondary | 8 day(s) |