

#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)