

American hazy APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.7**
- 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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilznieński | 4 kg (76.9%) | 81 % | 4 |
| Grain | pszeniczny | 1 kg (19.2%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 40 g | 3 min | 13.2 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Flavor | NaCl | 7 g | Mash | 70 min |

| | | | | |
|--------|----------|-----|------|-------|
| Fining | Whirfloc | 4 g | Boil | 5 min |
|--------|----------|-----|------|-------|