

haze apa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (43.9%) | 80 % | 5 |
| Grain | Pilzński | 2.2 kg (38.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Pacific Gem | 30 g | 5 min | 15.3 % |
| Boil | Vic Secret | 20 g | 5 min | 16.3 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |