

# HAZY APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Słód owsiany Fawcett	2.5 kg (41.7%)	61 %	5
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	1 min	12 %
Boil	Equinox	30 g	1 min	13.1 %
Boil	Simcoe	30 g	1 min	13.2 %
Whirlpool	Citra	30 g	15 min	12 %
Whirlpool	Equinox	30 g	15 min	13.1 %
Whirlpool	Simcoe	30 g	15 min	13.2 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP644 Saccharomyces "Bruxellensis" Trois	Ale	Liquid	1200 ml	White Labs
---	-----	--------	---------	------------

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda piwowarska	4 g	Mash	60 min
Water Agent	Sól Epsom	2 g	Mash	60 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min