

# HAZY APA 13 blg

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **20 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden ale	5 kg (100%)	80 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	100 g	20 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	---

## Notes

- Hop Stand zaznaczony jako whirlpool przez 20 min w temp. 70C  
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