

# Hazy APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (36%)	81 %	4
Grain	Pszeniczny	2.3 kg (46%)	85 %	4
Grain	Płatki owsiane	0.9 kg (18%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	15 min	15 %
Boil	Galaxy	15 g	5 min	15 %
Boil	Citra	30 g	5 min	12 %
Aroma (end of boil)	Galaxy	30 g	1 min	15 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Whirlpool	Galaxy	30 g	5 min	15 %
Whirlpool	Citra	30 g	5 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Galaxy	80 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

## Notes

- zacieranie  
68st - 70min  
78st - 10min  
May 18, 2021, 9:13 PM