

# Hazy APA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.1**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5
Adjunct	Platki owsiane	1 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	30 g	30 min	13.6 %
Whirlpool	Strata	20 g	0 min	13.6 %
Dry Hop	Strata	30 g	10 day(s)	13.6 %
Dry Hop	Strata	30 g	5 day(s)	13.6 %
Dry Hop	Strata	30 g	1 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis