

## # HAZY APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **7.8**
- 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 **1 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (43%)   | 80 %  | 35  |
| Grain          | Viking Pilsner malt               | 0.75 kg (19%)  | 82 %  | 4   |
| Grain          | Słód owsiany Fawcett              | 1 kg (25.3%)   | 61 %  | 5   |
| Grain          | Płatki owsiane                    | 0.5 kg (12.7%) | 60 %  | 3   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Enigma (AUS)  | 5 g    | 60 min   | 17 %       |
| Aroma (end of boil) | Enigma (AUS)  | 30 g   | 5 min    | 17 %       |
| Aroma (end of boil) | Nelson Sauvín | 20 g   | 5 min    | 11.3 %     |
| Aroma (end of boil) | Motueka       | 20 g   | 5 min    | 6 %        |
| Dry Hop             | Enigma (AUS)  | 15 g   | 7 day(s) | 17 %       |
| Dry Hop             | Nelson Sauvín | 30 g   | 7 day(s) | 11.3 %     |
| Dry Hop             | Motueka       | 30 g   | 7 day(s) | 6 %        |

### Yeasts

| Name                                          | Type | Form | Amount | Laboratory |
|-----------------------------------------------|------|------|--------|------------|
| Lallemand - American East Coast - New England | Ale  | Dry  | 11.5 g | ---        |