

# Hazy APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (55.6%)	81 %	4
Grain	Pszeniczny	1 kg (27.8%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	Mosaic	30 g	15 min	10 %
Whirlpool	Centennial	30 g	15 min	10.5 %
Dry Hop	Mosaic	22.5 g	1 day(s)	10 %
Dry Hop	Centennial	24 g	1 day(s)	10.5 %
Dry Hop	Mosaic	50 g	1 day(s)	10 %
Dry Hop	Centennial	50 g	1 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar