

# Hazy APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	10 g	15 min	13 %
Whirlpool	Idaho 7	35 g	20 min	13.2 %
Whirlpool	El Dorado	35 g	20 min	13.8 %
Dry Hop	Idaho 7	65 g	3 day(s)	13.2 %
Dry Hop	El Dorado	65 g	3 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermetum Mobile - Hazy Ale	Ale	Liquid	30 ml	Fermetum Mobile