

# Hazy APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (80.7%)	80 %	4
Grain	Oats, Flaked	0.5 kg (17.5%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.05 kg (1.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11 %
Boil	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Ahtanum	20 g	0 min	4.7 %
Dry Hop	Ahtanum	40 g	3 day(s)	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	2 g	Mash	60 min
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