

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |
|-------------|-----------------|-----|------|--------|