

hazy APA / Belgijskie ALE? 2022

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **72.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **46.5 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 9 kg (69.2%) | 82 % | 5 |
| Grain | Viking Wheat Malt | 3 kg (23.1%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Whirlpool | Mandarina Bavaria | 200 g | 30 min | 10 % |