

# Hazy APA goryczkowa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (80.4%)	81 %	4
Grain	carabody	0.2 kg (3.9%)	75 %	10
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	10 %
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Whirlpool	Simcoe	30 g	3 min	13.2 %
Whirlpool	citra	30 g	3 min	13.2 %
Dry Hop	simcoe	70 g	3 day(s)	5.2 %
Dry Hop	Citra	70 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	NaCl	6 g	Mash	70 min
Fining	Whirfloc	4 g	Boil	5 min