

# Hazy APA - HBC 472&Mosaic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1.1 kg (40%)   | 80 %   | 4   |
| Grain | Strzegom Pale Ale   | 0.6 kg (21.8%) | 79 %   | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (18.2%) | 81 %   | 6   |
| Grain | Oats, Flaked        | 0.5 kg (18.2%) | 80 %   | 2   |
| Grain | Acid Malt           | 0.05 kg (1.8%) | 58.7 % | 6   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 10 g   | 15 min   | 10 %       |
| Boil                | HBC 472 | 10 g   | 15 min   | 9.3 %      |
| Aroma (end of boil) | Mosaic  | 10 g   | 0 min    | 10 %       |
| Aroma (end of boil) | HBC 472 | 10 g   | 0 min    | 9.3 %      |
| Dry Hop             | Mosaic  | 30 g   | 5 day(s) | 10 %       |
| Dry Hop             | Chinook | 20 g   | 5 day(s) | 12 %       |
| Dry Hop             | HBC 472 | 30 g   | 5 day(s) | 9.3 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| WLP066      | Ale         | Liquid      | 40 ml         | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | gips piwowarski | 2 g           | Boil           | 60 min      |
| Other       | Witamina C      | 2 g           | Bottling       | ---         |