

# Hazy APA moteka/eureka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (31.7%)	80 %	5
Grain	Pszeniczny	2 kg (31.7%)	85 %	4
Grain	Monachijski	0.5 kg (7.9%)	80 %	16
Grain	Płatki owsiane	1 kg (15.9%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (12.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Motueka	25 g	25 min	7 %
Mash	Eureka!	25 g	25 min	18 %
Boil	Motueka	15 g	15 min	7 %
Boil	Eureka!	15 g	15 min	18 %
Boil	Motueka	15 g	0 min	7 %
Boil	Eureka!	15 g	0 min	18 %
Whirlpool	Motueka	15 g	30 min	7 %
Whirlpool	Eureka!	15 g	30 min	18 %
Dry Hop	Motueka	15 g	14 day(s)	7 %
Dry Hop	Eureka!	15 g	14 day(s)	18 %
Dry Hop	Motueka	15 g	7 day(s)	7 %
Dry Hop	Eureka!	15 g	7 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- zacieranie w 68 stopniach  
płatki pszeniczne to tak naprawdę płatki jęczmienne  
pierwsze chmilenie na 20 min przed koncem zacierania  
*Dec 8, 2020, 7:11 PM*