

# Hazy APA v2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **3.6**
- 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 **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.8 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 **9.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2 kg (72.7%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne           | 0.5 kg (18.2%) | 85 %  | 3   |
| Grain | Strzegom Pszeniczny         | 0.2 kg (7.3%)  | 81 %  | 6   |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.8%) | 80 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Summit   | 15 g   | 60 min   | 14.3 %     |
| Boil                | Cascade  | 20 g   | 15 min   | 6 %        |
| Boil                | Cascade  | 10 g   | 0 min    | 6 %        |
| Aroma (end of boil) | Amarillo | 10 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 40 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 5 g    | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Mash    | 60 min |