

# Hazy Apka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **5.7**
- 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 **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.6%)	85 %	4
Grain	Płatki owsiane	1 kg (17.5%)	85 %	3
Grain	Strzegom Karmel 30	0.2 kg (3.5%)	75 %	30
Grain	Strzegom Monachijski typ I	1.5 kg (26.3%)	85 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	40 g	60 min	11 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale