

# Hazy Appka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **12.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (7.2%)	78 %	18
Grain	Oats, Flaked	0.5 kg (7.2%)	80 %	2
Grain	Special B Malt	0.5 kg (7.2%)	65.2 %	315
Grain	Rice, Flaked	0.4 kg (5.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC 472 Experimental	50 g	60 min	9.3 %
Aroma (end of boil)	Cascade	35 g	5 min	6 %
Aroma (end of boil)	Galaxy	35 g	5 min	15 %
Dry Hop	Cascade	65 g	3 day(s)	6 %
Dry Hop	Galaxy	35 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	100 ml	White Labs