

# Hazy DDH APA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **12**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (69.8%)	81 %	4
Grain	Pszeniczny	0.15 kg (7%)	85 %	4
Grain	Słód owsiany Fawcett	0.1 kg (4.7%)	61 %	5
Grain	Caramel/Crystal Malt - 10L	0.1 kg (4.7%)	75 %	20
Grain	Płatki owsiane	0.15 kg (7%)	60 %	3
Grain	Płatki pszeniczne	0.15 kg (7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	5 g	60 min	10.5 %
Whirlpool	Nectaron	45 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis