

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 |