

# Hazy little APA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **73 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **39.7 liter(s)** of **76C** water or to achieve **56 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (56.9%)	80 %	5
Grain	Pilzneński	1 kg (15.4%)	81 %	4
Grain	Pszeniczny	0.6 kg (9.2%)	85 %	4
Grain	Żytni	0.7 kg (10.8%)	85 %	8
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %
Whirlpool	Rakau (NZ)	30 g	0 min	9.5 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Amarillo	40 g	28 day(s)	9.5 %
Dry Hop	Rakau (NZ)	70 g	14 day(s)	9.5 %
Dry Hop	Galaxy	50 g	14 day(s)	15 %
Dry Hop	Książęcy	50 g	14 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	100 ml	---
--------------	-----	-------	--------	-----

## Notes

- Gotowanie około 30l brzezki, uzupełnić wodą do 44l w dwóch fermentorach.  
*Sep 5, 2023, 9:11 PM*