

# HAZY PAPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód pilzneński Viking Malt | 4.5 kg (78.3%) | --- % | 4   |
| Grain | Słód pszeniczny Viking Malt | 0.5 kg (8.7%)  | --- % | 5   |
| Grain | Płatki owsiane              | 0.4 kg (7%)    | 60 %  | 3   |
| Grain | Płatki pszeniczne           | 0.2 kg (3.5%)  | 60 %  | 3   |
| Grain | Słód owsiany Viking Malt    | 0.15 kg (2.6%) | --- % | 5   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | lunga       | 25 g   | 60 min   | 12.6 %     |
| Boil                | Citra       | 15 g   | 20 min   | 12.4 %     |
| Aroma (end of boil) | Citra       | 15 g   | 0 min    | 12.4 %     |
| Whirlpool           | Citra       | 30 g   | ---      | 12.4 %     |
| Whirlpool           | Amora Preta | 30 g   | ---      | 7.2 %      |
| Dry Hop             | Amora Preta | 20 g   | 3 day(s) | 7.2 %      |
| Dry Hop             | Mosaic      | 40 g   | 3 day(s) | 10 %       |
| Dry Hop             | El Dorado   | 10 g   | 3 day(s) | 15 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |