

not hazy apa #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **73**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2.4 kg (80%) | 82 % | 4 |
| Grain | Weyermann - Vienna Malt | 0.6 kg (20%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 30 g | 30 min | 8.5 % |
| Whirlpool | Simcoe | 50 g | 20 min | 14.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Slant | 80 ml | White Labs |