

not hazy apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **4.2**
- 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 | Pilzneński | 2.3 kg (76.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.7 kg (23.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | lunga | 15 g | 30 min | 8.5 % |
| Whirlpool | Simcoe | 50 g | 20 min | 14.5 % |
| Dry Hop | Vic Secret/Galaxy | 30 g | 3 day(s) | 16.3 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| us-05 | Ale | Liquid | 100 ml | --- |