

# paraHazyAPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.96 kg (84.8%)	81 %	4
Grain	Oats, Flaked	0.47 kg (10.1%)	80 %	2
Grain	Weyermann - Carahell	0.24 kg (5.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	10 %
Boil	Amarillo	20 g	10 min	7.3 %
Boil	Citra	20 g	10 min	13.1 %
Dry Hop	Citra	30 g	5 day(s)	13.1 %
Dry Hop	Amarillo	30 g	5 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand