

Hazy APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (40.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (40.7%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (8.3%) | 80 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (10.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 15 g | 15 min | 13 % |
| Whirlpool | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Simcoe | 10 g | 3 day(s) | 13.2 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |
| Dry Hop | Vic Secret | 25 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 25 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------------|-----------------|--------|-----------|----------|
| Herb | Zielona herbata | 25 g | Secondary | 3 day(s) |
| Polowa warki | | | | |