

## Hazy APA v2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.8 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (72.7%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (18.2%)	85 %	3
Grain	Strzegom Pszeniczny	0.2 kg (7.3%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.05 kg (1.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	14.3 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min