

# Hazy little APA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **73 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **39.7 liter(s)** of **76C** water or to achieve **56 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (56.9%) | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (15.4%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (9.2%)  | 85 %  | 4   |
| Grain | Żytni                | 0.7 kg (10.8%) | 85 %  | 8   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%)  | 60 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time      | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Boil      | Magnat     | 25 g   | 60 min    | 11.2 %     |
| Whirlpool | Rakau (NZ) | 30 g   | 0 min     | 9.5 %      |
| Whirlpool | Amarillo   | 10 g   | 0 min     | 9.5 %      |
| Whirlpool | Citra      | 50 g   | 0 min     | 12 %       |
| Dry Hop   | Amarillo   | 40 g   | 28 day(s) | 9.5 %      |
| Dry Hop   | Rakau (NZ) | 70 g   | 14 day(s) | 9.5 %      |
| Dry Hop   | Galaxy     | 50 g   | 14 day(s) | 15 %       |
| Dry Hop   | Książęcy   | 50 g   | 14 day(s) | 7 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |     |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 100 ml | --- |
|--------------|-----|-------|--------|-----|

## Notes

- Gotowanie około 30l brzeczki, uzupełnić wodą do 44l w dwóch fermentorach.  
*Sep 5, 2023, 9:11 PM*