

# HAZY PAPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt	4.5 kg (78.3%)	--- %	4
Grain	Słód pszeniczny Viking Malt	0.5 kg (8.7%)	--- %	5
Grain	Płatki owsiane	0.4 kg (7%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (3.5%)	60 %	3
Grain	Słód owsiany Viking Malt	0.15 kg (2.6%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.6 %
Boil	Citra	15 g	20 min	12.4 %
Aroma (end of boil)	Citra	15 g	0 min	12.4 %
Whirlpool	Citra	30 g	---	12.4 %
Whirlpool	Amora Preta	30 g	---	7.2 %
Dry Hop	Amora Preta	20 g	3 day(s)	7.2 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	El Dorado	10 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis