

## #029 Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (50%)	80 %	5
Grain	Viking Pilsner malt	0.7 kg (14.6%)	82 %	4
Grain	Viking Wheat Malt	0.3 kg (6.3%)	83 %	5
Grain	Płatki owsiane	0.8 kg (16.7%)	60 %	3
Grain	Płatki pszeniczne	0.6 kg (12.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	15 min	16.2 %
Aroma (end of boil)	Galaxy	15 g	15 min	16.2 %
Whirlpool	Galaxy	15 g	15 min	16.2 %
Dry Hop	El Dorado	50 g	2 day(s)	11.1 %
Dry Hop	Azacca	50 g	2 day(s)	13.2 %
Dry Hop	Galaxy	40 g	2 day(s)	16.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
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