

#18 HAZY APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (43%) | 80 % | 35 |
| Grain | Viking Pilsner malt | 0.75 kg (19%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (25.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (12.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Enigma (AUS) | 5 g | 60 min | 17 % |
| Aroma (end of boil) | Enigma (AUS) | 30 g | 5 min | 17 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 5 min | 11.3 % |
| Aroma (end of boil) | Motueka | 20 g | 5 min | 6 % |
| Dry Hop | Enigma (AUS) | 15 g | 7 day(s) | 17 % |
| Dry Hop | Nelson Sauvín | 30 g | 7 day(s) | 11.3 % |
| Dry Hop | Motueka | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - American East Coast - New England | Ale | Dry | 11.5 g | --- |