

## #22 Hazy APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **69 C**, Time **35 min**
- Temp **73 C**, Time **25 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **35 min** at **69C**
- Keep mash **25 min** at **73C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński                   | 2.4 kg (52.2%) | 81 %  | 4   |
| Grain | Pszeniczny                   | 1 kg (21.7%)   | 85 %  | 4   |
| Grain | Płatki owsiane               | 1 kg (21.7%)   | 60 %  | 3   |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (4.3%)  | 78 %  | 20  |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 35 g   | 60 min   | 10.2 %     |
| Whirlpool | Sabro  | 50 g   | 1 min    | 15 %       |
| Whirlpool | Galaxy | 50 g   | 1 min    | 15 %       |
| Dry Hop   | Sabro  | 50 g   | 2 day(s) | 15 %       |
| Dry Hop   | Galaxy | 100 g  | 2 day(s) | 15 %       |

### Yeasts

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