

# Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Płatki owsiane	0.8 kg (15.1%)	60 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (18.9%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	12 %
Whirlpool	Citra	10 g	20 min	12 %
Whirlpool	Amarillo	20 g	20 min	7 %
Whirlpool	Galaxy	20 g	20 min	15 %
Dry Hop	Galaxy	30 g	10 day(s)	11 %
Dry Hop	Citra	30 g	10 day(s)	12 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand