

HAZY APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (53.3%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Pszeniczny | 2 kg (26.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Zula | 20 g | 60 min | 11.1 % |
| Whirlpool | Sabro | 15 g | 60 min | 7.5 % |
| Whirlpool | Citra | 15 g | 60 min | 6 % |
| Whirlpool | Amarillo | 15 g | 60 min | 5 % |
| Dry Hop | Citra | 35 g | 6 day(s) | 12 % |
| Dry Hop | Sabro | 35 g | 6 day(s) | 14.9 % |
| Dry Hop | Amarillo | 35 g | 6 day(s) | 6 % |
| Dry Hop | Azacca | 50 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|-----------|
| Safale S-04 | Ale | Slant | 500 ml | Fermentis |
|-------------|-----|-------|--------|-----------|