

# Hazy APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2 kg (55.6%)   | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (27.8%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.6 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | lunga      | 15 g   | 60 min   | 11 %       |
| Whirlpool | Mosaic     | 30 g   | 15 min   | 10 %       |
| Whirlpool | Centennial | 30 g   | 15 min   | 10.5 %     |
| Dry Hop   | Mosaic     | 22.5 g | 1 day(s) | 10 %       |
| Dry Hop   | Centennial | 24 g   | 1 day(s) | 10.5 %     |
| Dry Hop   | Mosaic     | 50 g   | 1 day(s) | 10 %       |
| Dry Hop   | Centennial | 50 g   | 1 day(s) | 10.5 %     |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |