

# Hazy APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.8**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Pszeniczny	1.5 kg (31.9%)	85 %	4
Grain	Płatki owsiane	0.2 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	40 min	11.3 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Cascade	10 g	6 min	7.1 %
Aroma (end of boil)	Citra	25 g	0 min	13.5 %
Aroma (end of boil)	Cascade	15 g	0 min	7.1 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis