

# Hazy APA - Experimental

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.8%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (32.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (16.4%)	85 %	4
Grain	Oats, Flaked	0.5 kg (16.4%)	80 %	2
Grain	Acid Malt	0.05 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Experimental 09326	10 g	15 min	6 %
Boil	Experimental 13459	10 g	15 min	6 %
Aroma (end of boil)	Experimental 09326	10 g	0 min	6 %
Aroma (end of boil)	Experimental 13459	10 g	0 min	6 %
Dry Hop	Experimental 09326	30 g	5 day(s)	6 %
Dry Hop	Experimental 13459	30 g	5 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---