

Hazy APA - HBC 472&Mosaic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- 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 **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 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 **11 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 1.1 kg (40%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 0.6 kg (21.8%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (18.2%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (18.2%) | 80 % | 2 |
| Grain | Acid Malt | 0.05 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | HBC 472 | 10 g | 15 min | 9.3 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Aroma (end of boil) | HBC 472 | 10 g | 0 min | 9.3 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Chinook | 20 g | 5 day(s) | 12 % |
| Dry Hop | HBC 472 | 30 g | 5 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| WLP066 | Ale | Liquid | 40 ml | --- |

Extras

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