

hazy apa

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (9.4%)	81 %	6
Grain	Płatki pszeniczne	0.4 kg (7.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %

Yeasts

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