

## not hazy apa #2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **73**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (80%)	82 %	4
Grain	Weyermann - Vienna Malt	0.6 kg (20%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	8.5 %
Whirlpool	Simcoe	50 g	20 min	14.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	80 ml	White Labs