

paraHazyAPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.96 kg (84.8%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.47 kg (10.1%) | 80 % | 2 |
| Grain | Weyermann - Carahell | 0.24 kg (5.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | lunga | 7 g | 60 min | 10 % |
| Boil | Amarillo | 20 g | 10 min | 7.3 % |
| Boil | Citra | 20 g | 10 min | 13.1 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 13.1 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11.5 g | Lallemand |