

## Session Hazy APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (62.5%)	82 %	4
Grain	Viking Wheat Malt	1.1 kg (19.6%)	83 %	5
Grain	Platki owsiane	1 kg (17.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lotus	15 g	60 min	16.6 %
Boil	Cascade	10 g	5 min	6.5 %
Boil	Idaho 7	10 g	5 min	13.1 %
Boil	Lotus	10 g	5 min	16.6 %
Whirlpool	Cascade	10 g	5 min	6.5 %
Whirlpool	Idaho 7	10 g	5 min	13.1 %
Whirlpool	Lotus	10 g	5 min	16.6 %
Dry Hop	Cascade	10 g	6 day(s)	6.5 %
Dry Hop	Idaho 7	10 g	6 day(s)	13.1 %
Dry Hop	Lotus	10 g	6 day(s)	16.6 %
Dry Hop	Cascade	10 g	3 day(s)	6.5 %
Dry Hop	Lotus	10 g	3 day(s)	16.6 %

Dry Hop	Idaho 7	10 g	3 day(s)	13.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis