

46 HAZY SESSION APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (66.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (33.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Chinook | 20 g | 30 min | 13 % |
| Whirlpool | Sabro | 50 g | 0 min | 14.8 % |
| Whirlpool | Nelson Sauvín | 50 g | 0 min | 11 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 14.8 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |