

# American hazy APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (76.9%)	81 %	4
Grain	pszeniczny	1 kg (19.2%)	80 %	16
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	40 g	3 min	13.2 %
Dry Hop	Citra	100 g	3 day(s)	5.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	NaCl	7 g	Mash	70 min

Fining	Whirfloc	4 g	Boil	5 min
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