

Hazy APA 12BLG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (52.1%) | 80 % | 5 |
| Grain | Pilzneński | 1.3 kg (27.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Chinook | 20 g | 70 min | 13 % |
| Boil | Cascade | 40 g | 10 min | 6 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Centennial | 40 g | 5 min | 10.5 % |
| Dry Hop | Simcoe | 40 g | 10 day(s) | 13.2 % |
| Dry Hop | Citra | 40 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |
| Przygotowany starter drożdżowy 1l, przez 24h | | | | |