

# Hazy APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	0.7 kg (21.5%)	80.5 %	4
Grain	Viking Pilsner malt	1.4 kg (42.9%)	82 %	4
Grain	Płatki pszeniczne	0.7 kg (21.5%)	60 %	3
Grain	Płatki owsiane	0.4 kg (12.3%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.06 kg (1.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	5 min	11 %
Boil	Citra	5 g	5 min	12.9 %
Whirlpool	Citra	15 g	10 min	12.9 %
Whirlpool	Nelson Sauvín	10 g	10 min	11 %
Dry Hop	Citra	20 g	2 day(s)	12.9 %
Dry Hop	Nelson Sauvín	35 g	3 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11.9 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Łuska ryżowa	200 g	Mash	10 min