

# Hazy Apa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.4 %
Boil	Citra	10 g	60 min	13 %
Whirlpool	Citra	20 g	0 min	13 %
Dry Hop	El Dorado	30 g	3 day(s)	11.6 %
Dry Hop	Azacca	30 g	3 day(s)	11.9 %
Dry Hop	HBC 472 Experimental	30 g	14 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand