

Session Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (62.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.1 kg (19.6%) | 83 % | 5 |
| Grain | Platki owsiane | 1 kg (17.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Lotus | 15 g | 60 min | 16.6 % |
| Boil | Cascade | 10 g | 5 min | 6.5 % |
| Boil | Idaho 7 | 10 g | 5 min | 13.1 % |
| Boil | Lotus | 10 g | 5 min | 16.6 % |
| Whirlpool | Cascade | 10 g | 5 min | 6.5 % |
| Whirlpool | Idaho 7 | 10 g | 5 min | 13.1 % |
| Whirlpool | Lotus | 10 g | 5 min | 16.6 % |
| Dry Hop | Cascade | 10 g | 6 day(s) | 6.5 % |
| Dry Hop | Idaho 7 | 10 g | 6 day(s) | 13.1 % |
| Dry Hop | Lotus | 10 g | 6 day(s) | 16.6 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6.5 % |
| Dry Hop | Lotus | 10 g | 3 day(s) | 16.6 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Idaho 7 | 10 g | 3 day(s) | 13.1 % |
|---------|---------|------|----------|--------|

Yeasts

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