Hazy APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(52.6%)*	80 %	4
Grain	Oats, Flaked	0.5 kg *(5.3%)*	80 %	2
Grain	Wheat, Raw	2 kg *(21.1%)*	60.9 %	4
Grain	Oats, Raw	2 kg *(21.1%)*	60.9 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	40 g	60 min	7.4 %
Whirlpool	Centennial	50 g	60 min	5.4 %
Whirlpool	Crystal	50 g	60 min	2.4 %
Dry Hop	Hallertau Blanc	30 g	4 day(s)	11 %
Dry Hop	Mandarina Bavaria	30 g	4 day(s)	10 %
Dry Hop	Centennial	50 g	4 day(s)	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafAle S-33	Ale	Slant	400 ml	---