

12# Hazy APA Polish Hops

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Weyermann - Carapils	1 kg (22.2%)	78 %	4
Grain	Strzegom Pszeniczny	1 kg (22.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody hodowlane 2/20	30 g	20 min	9.3 %
Whirlpool	Amora Preta	20 g	20 min	1 %
Whirlpool	Rody Hodowlane 2/20	20 g	20 min	1 %
Dry Hop	Amora Preta	80 g	5 day(s)	1 %
Dry Hop	Rody Hodowlane 2/20	80 g	5 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- CZAS GOTOWANIA 10MIN!!
21.5l wody do zacierania 2l do wystadzania lub do uzyskania 18l.
Do zacieru:
0,5 łyżeczki Wit C
1,5 łyżeczki CaCl
0,5 łyżeczki Gipsu
Kwas fosforowy
Chmiel goryczkowy wrzucić przed wrzeniem na w sumie 20min.
Feb 10, 2023, 10:59 AM