

#98 Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (44.4%)	81 %	4
Grain	Pszeniczny	1.1 kg (30.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (11.1%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (11.1%)	60 %	3
Grain	Abbey Malt Weyermann	0.1 kg (2.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5.7 g	---

Notes

- 11/02/22

Fermentacja: ciśnienie 0,8 bar, 17.8°C
Feb 12, 2022, 12:40 AM