

hazy day

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **70C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pale Ale - Viking Malt | 2 kg (37.7%) | 82 % | 6 |
| Grain | Pilzniejszy - Viking Malt | 2 kg (37.7%) | 82 % | 3.5 |
| Grain | Owsiany - Viking Malt | 0.5 kg (9.4%) | 85 % | 3 |
| Grain | Płatki Owsiane | 0.5 kg (9.4%) | 85 % | 3 |
| Grain | Dekstrynowy - Viking Malt | 0.2 kg (3.8%) | 79 % | 14 |
| Grain | Caraaroma - Weyermann | 0.1 kg (1.9%) | 82 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 9.1 % |
| Boil | HT Blanc | 30 g | 5 min | 8.8 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 300 ml | Wyeast Labs |
|---------------------------------|-----|-------|--------|-------------|