

HAZY DIZZY

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (56.6%)	80 %	8
Grain	Strzegom Pszeniczny	1 kg (18.9%)	81 %	6
Grain	Płatki owsiane	0.8 kg (15.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	30 min	12 %
Dry Hop	Mosiac	50 g	4 day(s)	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Galaxy	50 g	4 day(s)	16 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs