

Hazy IPA- 2 polskie chmiele Oktawia & Izabella

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|--------|-----|
| Grain | Pilznieński | 5.2 kg (78.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (15.2%) | 85 % | 4 |
| Grain | Rye, Flaked | 0.4 kg (6.1%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | lunga | 25 g | 90 min | 11 % |
| Whirlpool | Izabella | 30 g | 0 min | 5 % |
| Whirlpool | Oktawia | 30 g | 0 min | 7.1 % |
| Dry Hop | Izabella | 150 g | 5 day(s) | 5 % |
| Dry Hop | Oktawia | 150 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|-----|------|--------|
| Spice | NaCl | 7 g | Mash | 90 min |
| Fining | Whirfloc | 1 g | Boil | 5 min |