

Hazy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (62.5%) | 82 % | 15 |
| Grain | Płatki pszeniczne | 0.8 kg (12.5%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (15.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (3.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort | lunga | 10 g | 70 min | 11 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Whirlpool | Sabro | 20 g | 5 min | 15.8 % |
| Whirlpool | Simcoe | 20 g | 5 min | 13.2 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |
| Dry Hop | Sabro | 30 g | 5 day(s) | 15.8 % |

Yeasts

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

| | | | | |
|---------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |
|---------------------------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Fining | NaCl | 4 g | Mash | 70 min |
| Other | Witamina C | 3 g | Secondary | 5 day(s) |
| Fining | Whirfloc 1/4 tabletki | 1 g | Boil | 0 min |

Notes

- fermentacja
16 dni - 18-20 C.
5 dni cicha - 21 C
4 dni cold crash
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