

# Hazy IPA Autumn Tactics

- Gravity **14.7 BLG**
- ABV ---
- IBU **22**
- SRM **5.4**
- 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 **4.5 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (73.5%)  | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (14.7%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne      | 0.4 kg (5.9%) | 60 %  | 3   |
| Grain | Płatki owsiane         | 0.4 kg (5.9%) | 60 %  | 3   |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | lunga          | 20 g   | 15 min   | 11 %       |
| Aroma (end of boil) | Citra          | 20 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Enigma (AUS)   | 20 g   | 5 min    | 17.2 %     |
| Dry Hop             | Galaxy K       | 100 g  | 6 day(s) | 15 %       |
| Dry Hop             | Enigma (AUS) K | 50 g   | 6 day(s) | 17.2 %     |

## Yeasts

| Name                | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Mangrove Jack's M66 | Ale  | Dry  | 22 g   | MJ         |

## Extras

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

|             |          |        |      |        |
|-------------|----------|--------|------|--------|
| Water Agent | NaCl     | 8 g    | Boil | 60 min |
| Fining      | Whirfloc | 0.25 g | Boil | 5 min  |