

HAZY IPA_BIAB

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.4 kg (28.6%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (20.4%) | 79 % | 16 |
| Grain | Viking Wheat Malt | 0.5 kg (10.2%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (20.4%) | 60 % | 3 |
| Grain | płatki jęczmienne | 1 kg (20.4%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Marynka | 28 g | 90 min | 10 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |
| Dry Hop | Nelson Sauvin | 50 g | 4 day(s) | 11 % |
| Dry Hop | Chinook pl | 30 g | 4 day(s) | 8 % |

Yeasts

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

| | | | | |
|--|-----|-------|--------|-----------|
| Lallemand - LalBrew American East Coast - New England STARTER 9blg | Ale | Slant | 500 ml | Lallemand |
|--|-----|-------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|-----------|----------|
| Other | glukoamylaza biowin | 1 g | Primary | 7 day(s) |
| Water Agent | gips / 15L | 6 g | Mash | 60 min |
| Water Agent | chlorek wapnia / 15L | 8.5 g | Mash | 60 min |
| Water Agent | sól kamienna / 15L | 2 g | Mash | 60 min |
| Water Agent | gips / 8L | 3 g | Mash | 60 min |
| Water Agent | chlorek wapnia / 8L | 4.5 g | Mash | 60 min |
| Water Agent | sól kamienna / 8L | 1 g | Mash | 60 min |
| Other | witamina c | 2.8 g | Bottling | --- |
| Flavor | Erytrytol | 100 g | Bottling | --- |
| Flavor | pulpa mango | 1800 g | Secondary | 8 day(s) |