

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)