

Hazy Ipa v2 (klasyka)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (50%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (16.7%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.5 kg (8.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Simcoe | 60 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 20 g | Boil | 10 min |

Notes

- <https://homebeer.pl/pl/p/Slod-pilznenski-zero-Viking-Malt-Strzegom-/1134>
<https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>
<https://homebeer.pl/pl/p/Platki-pszenne-nieslodowane-pszeniczne-waga-0%2C5kg/982>
<https://homebeer.pl/pl/p/Platki-owsiane-waga-0%2C4kg/258>
<https://homebeer.pl/pl/p/Platki-jeczmienne-waga-0%2C4kg/257>

<https://homebeer.pl/pl/p/Chmiel-El-Dorado-USA-granulat/1502>
<https://homebeer.pl/pl/p/Chmiel-Citra-USA-granulat/288>
<https://homebeer.pl/pl/p/Chmiel-Mosaic-USA-granulat/1010>

<https://homebeer.pl/pl/p/Trawa-cytrynowa-30g/1200>

<https://homebeer.pl/pl/p/Drozdze-do-piwa-domowego-Fermentis-Safbrew-S-33/823>

El dorado > Simcoe
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