

HAZY JANE OAT II

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **65.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **46.2 liter(s)**
- Total mash volume **62.7 liter(s)**

Steps

- Temp **66 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **46.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **25 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **65.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	10 kg (60.6%)	81 %	6
Grain	Viking Wheat Malt	3 kg (18.2%)	83 %	5
Grain	Oats, Flaked	1.5 kg (9.1%)	80 %	2
Grain	Oats, Malted	2 kg (12.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	20 min	13 %
Whirlpool	Chinook	40 g	30 min	13 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile
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Starter 3 L na brzeczce 10 BLG z suchego ekstraktu słodowego (jasny jęczmienny).

Extras

Type	Name	Amount	Use for	Time
Other	kwask askorbinowy	10 g	Bottling	---