

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|-------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 20 ml | Fermentum Mobile |
|----------------------|-----|--------|-------|------------------|

Starter 3 L na brzezce 10 BLG z suchego ekstraktu słodowego (jasny jęczmienny).

Extras

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