

# HAZY JANE OAT

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 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 **68 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **46.2 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **34.6 liter(s)** of **76C** water or to achieve **64.3 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	3 g	10 min	13 %
Whirlpool	Chinook	47 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 1272 American Ale II	Ale	Liquid	10 ml	Wyeast Labs
Starter 3 L na brzeczce 10 BLG z suchego ekstraktu słodowego (jasny jęczmienny).				