

# hazy juce

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (69.4%)	80 %	4
Grain	Słód orkiszowy	1 kg (13.9%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (2.8%)	75 %	45
Grain	Płatki owsiane	1 kg (13.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Styrian Wolf	5 g	30 min	13.8 %
Whirlpool	X13459	30 g	30 min	5 %
Whirlpool	2/2	30 g	30 min	9.3 %
Whirlpool	Mandarina Bavaria	5 g	30 min	10 %
Whirlpool	książęcy	30 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Curacao	5 g	Boil	10 min