

IPA #24 HAZY

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **41**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **533.8 liter(s)**
- Total mash volume **686.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Pilznieński Weyermann | 87.5 kg (55.2%) | 80.5 % | 3.5 |
| Grain | Pszeniczny Weyermann | 25 kg (15.8%) | 82 % | 4 |
| Grain | Żytni Weyermann | 25 kg (15.8%) | 81 % | 7 |
| Grain | Płatki pszenne | 15 kg (9.5%) | 60 % | 4 |
| Sugar | Maltodekstryna | 6 kg (3.8%) | 100 % | 0.1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|-----------|------------|
| Boil | Mosaic | 290 g | 60 min | 12.5 % |
| Whirlpool | Galaxy | 1200 g | 15 min | 17.2 % |
| Whirlpool | Mosaic | 950 g | 15 min | 12.5 % |
| Dry Hop | Galaxy BIO | 1500 g | 14 day(s) | 15 % |
| Dry Hop | Nelson Sauvignon | 5000 g | 6 day(s) | 11 % |
| Dry Hop | Galaxy | 1100 g | 6 day(s) | 15 % |
| Dry Hop | Mosaic | 1500 g | 3 day(s) | 11 % |
| Dry Hop | Vic Secret | 5000 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------|
| WLP095 - Burlington Ale | Ale | Liquid | 4000 ml | White Labs |

Notes

- Zgłoszenie 16,6° A CO TAM
Nov 18, 2024, 3:51 AM