

NE Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (56.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.5 kg (14.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.4 kg (11.4%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (11.4%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.12 kg (3.4%) | 85 % | 3 |
| Grain | Cookie | 0.1 kg (2.8%) | 72 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Galaxy | 5 g | 20 min | 13.6 % |
| Boil | mosaic cryo | 5 g | 20 min | 23.3 % |
| Whirlpool | mosaic cryo | 10 g | 0 min | 23.3 % |
| Whirlpool | Simcoe | 16 g | 0 min | 13.2 % |
| Dry Hop | Cascade PL | 50 g | 3 day(s) | 5.2 % |
| Dry Hop | Galaxy | 20 g | 3 day(s) | 13.6 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.7 % |
| Whirlpool | Galaxy | 15 g | 0 min | 13.6 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 50 ml | Fermentum Mobile |

Notes

- Modyfikacja profilu wody do PH 5,8
Sep 30, 2019, 5:15 PM