

# Neipa Hazy Daze

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner - Castle Maltng	4.5 kg (72.6%)	78 %	3.5
Grain	Płatki pszeniczne	0.7 kg (11.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Oats, Malted	0.4 kg (6.5%)	80 %	2
Grain	Monachijski	0.2 kg (3.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	30 min	13 %
Boil	Warrior	8 g	30 min	17.6 %
Whirlpool	ekuanot	30 g	20 min	14.5 %
Whirlpool	sabro	30 g	20 min	14.8 %
Whirlpool	El Dorado	30 g	20 min	13.8 %
Dry Hop	elkuanot	50 g	3 day(s)	14.5 %
Dry Hop	sabro	50 g	3 day(s)	14.8 %
Dry Hop	El Dorado	50 g	3 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Culture	800 g	Wyeast Labs

## Notes

- Pierwsze piwo z nowym śrutowaniem, Wszystko poszło super. 20 l 14blg i dodany starter 0.7l.

Fermentacja 3 dni w 18 otoczenia ( na wiadrze 18.8-20.5), przeniesione do 22.5 na wiadrze do kuchni.

Gypsum: ~0.2 tsp

Epsom Salt: ~0.4 tsp

Canning/Other Salt: ~0.6 tsp

Calcium Chloride (dihydrate): ~0.9 tsp

Citric Acid: 0.5 tsp

Słody podstawowe - Malteurop

Profil:

Ca+2 - 121.2

Mg+2 - 14.6

Na+ - 62.5

Cl- - 167.7

SO4-2 - 77.6

Apr 27, 2020, 2:24 PM