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