

HAZY IPA#6

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (60.2%)	81 %	26
Grain	Słód diastatyczny jęczmienny	1 kg (17.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (8.8%)	60 %	4
Sugar	Maltodekstryna	0.25 kg (4.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Mosaic	5 g	15 min	10 %
Aroma (end of boil)	Idaho 7	5 g	15 min	12.7 %
Aroma (end of boil)	Mosaic	45 g	2 min	10 %
Aroma (end of boil)	Idaho 7	45 g	2 min	12.7 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Notes

- Warka na cichą podzielona na pół, w jednym fermentorze chmielone Simcoe a w drugim Sabro
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