

XXIX HAZY IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2.48 kg (50%)	81 %	4
Grain	Pszeniczny	0.48112 kg (9.7%)	85 %	4
Grain	Płatki owsiane	0.992 kg (20%)	85 %	3
Grain	Płatki pszeniczne	0.992 kg (20%)	85 %	3
Grain	Strzegom Barwiący	0.01488 kg (0.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Boil	Nelson Sauvin	10 g	50 min	11 %
Aroma (end of boil)	Nelson Sauvin	40 g	1 min	11 %
Dry Hop	Nelson Sauvin	150 g	6 day(s)	11 %