DDecHa HAZY IPA II

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **71**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(47.6%)*	81 %	4
Grain	Thomas Fawcett Halcyon	1 kg *(15.9%)*	80.5 %	5
Grain	Weyermann pszeniczny jasny	1 kg *(15.9%)*	80 %	6
Adjunct	Płatki owsiane	0.5 kg *(7.9%)*	60 %	3
Adjunct	Płatki ryżowe	0.8 kg *(12.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	38 g	60 min	15.5 %
Boil	Citra	15 g	45 min	12 %
Aroma (end of boil)	Idaho Gem	25 g	0 min	13.7 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Idaho Gem	50 g	5 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	11.5 g	---

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