

Hazy Ipa v2 (klasyka)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.1**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Barley, Flaked	0.5 kg (8.3%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Simcoe	60 g	3 day(s)	15 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	10 min

Notes

- <https://homebeer.pl/pl/p/Slod-pilzenski-zero-Viking-Malt-Strzegom-/1134>
<https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>
<https://homebeer.pl/pl/p/Platki-pszenne-nieslodowane-pszeniczne-waga-0%2C5kg/982>
<https://homebeer.pl/pl/p/Platki-owsiane-waga-0%2C4kg/258>
<https://homebeer.pl/pl/p/Platki-jeczmienne-waga-0%2C4kg/257>

<https://homebeer.pl/pl/p/Chmiel-El-Dorado-USA-granulat/1502>
<https://homebeer.pl/pl/p/Chmiel-Citra-USA-granulat/288>
<https://homebeer.pl/pl/p/Chmiel-Mosaic-USA-granulat/1010>

<https://homebeer.pl/pl/p/Trawa-cytrynowa-30g/1200>

<https://homebeer.pl/pl/p/Drozdze-do-piwa-domowego-Fermentis-Safbrew-S-33/823>

El dorado > Simcoe
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