HAZY IPA VR 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(47.2%)*	82 %	4
Grain	Pszeniczny	3 kg *(28.3%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(4.7%)*	85 %	3
Grain	Karmelowy Jasny 50EBC	0.5 kg *(4.7%)*	75 %	50
Grain	Płatki pszeniczne	0.5 kg *(4.7%)*	85 %	3
Grain	Żytni	0.5 kg *(4.7%)*	85 %	8
Sugar	GLOKOZA	0.6 kg *(5.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	70 min	12 %
Aroma (end of boil)	CITRA	39 g	0 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	GIPS PIWOWARSKI	10 g	Mash	60 min
Water Agent	SOL EPSOM	7 g	Mash	60 min
Water Agent	GIPS	5 g	Boil	60 min
Water Agent	KWAS MLEKOWY	10 g	Boil	60 min

Notes

- PŁATKI ZALAĆ WRZATKIEM NA 30 MIN
  HOPSTAND 75 STOPNI
  Apr 15, 2021, 8:27 PM