

# Hazy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pale Ale Pils  | 3.5 kg (50%)  | 82 %  | 5   |
| Grain | Best Ale Crisp | 2 kg (28.6%)  | 82 %  | 6   |
| Grain | Red Ale        | 1 kg (14.3%)  | 75 %  | 70  |
| Grain | Extra Pale     | 0.5 kg (7.1%) | 82 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Nelson Sauvin | 40 g   | 60 min   | 11.3 %     |
| Boil                | Centennial    | 15 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Citra         | 15 g   | 15 min   | 13.4 %     |
| Dry Hop             | Citra         | 50 g   | 3 day(s) | 13.4 %     |
| Dry Hop             | Nelson Sauvin | 60 g   | 3 day(s) | 11.3 %     |
| Dry Hop             | Centennial    | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S33  | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki owsiane | 350 g  | Mash    | 60 min |
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |