Hazy IPA Atumn Tactics

- Gravity **14.7 BLG**
- ABV **---**
- IBU **22**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(73.5%)*	80 %	7
Grain	Pszeniczny	1 kg *(14.7%)*	85 %	3
Grain	Płatki pszeniczne	0.4 kg *(5.9%)*	60 %	3
Grain	Płatki owsiane	0.4 kg *(5.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	15 min	11 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Dry Hop	Galaxy K	100 g	6 day(s)	15 %
Dry Hop	Enigma (AUS) K	50 g	6 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove jack,s M66	Ale	Dry	22 g	MJ

Extras

Type	Name	Amount	Use for	Time

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

Water Agent	Nacl	8 g	Boil	60 min
Fining	Whirfloc	0.25 g	Boil	5 min