# Hazy IPA Atumn Tactics

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- 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.

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