

# IPA #24 HAZY

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **41**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **533.8 liter(s)**
- Total mash volume **686.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński Weyermann	87.5 kg (55.2%)	80.5 %	3.5
Grain	Pszeniczny Weyermann	25 kg (15.8%)	82 %	4
Grain	Żytni Weyermann	25 kg (15.8%)	81 %	7
Grain	Płatki pszenne	15 kg (9.5%)	60 %	4
Sugar	Maltodekstryna	6 kg (3.8%)	100 %	0.1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	290 g	60 min	12.5 %
Whirlpool	Galaxy	1200 g	15 min	17.2 %
Whirlpool	Mosaic	950 g	15 min	12.5 %
Dry Hop	Galaxy BIO	1500 g	14 day(s)	15 %
Dry Hop	Nelson Sauvín	5000 g	6 day(s)	11 %
Dry Hop	Galaxy	1100 g	6 day(s)	15 %
Dry Hop	Mosaic	1500 g	3 day(s)	11 %
Dry Hop	Vic Secret	5000 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP095 - Burlington Ale	Ale	Liquid	4000 ml	White Labs

## Notes

- Zgłoszenie 16,6° A CO TAM  
Nov 18, 2024, 3:51 AM