Hazy hazy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg *(34.1%)*	80 %	5
Grain	Pilzneński	3.6 kg *(58.5%)*	81 %	4
Grain	Strzegom Karmel 150	0.2 kg *(3.3%)*	75 %	150
Grain	Carahell	0.25 kg *(4.1%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	30 min	17 %
Boil	Simcoe	15 g	30 min	13.2 %
Aroma (end of boil)	Palisade	30 g	10 min	7.5 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Dry Hop	Ekuanot	30 g	5 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

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

Extras

Type	Name	Amount	Use for	Time
Herb	Lemongrass	15 g	Boil	60 min