

DDH Hazy Grizzly

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **39**
- SRM **5.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (46.9%) | 82 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.8 kg (12.5%) | 72 % | 4 |
| Grain | Pszeniczny | 0.8 kg (12.5%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.8 kg (12.5%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (7.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Centennial | 30 g | 30 min | 10.5 % |
| Whirlpool | Centennial | 20 g | 10 min | 10.5 % |
| Whirlpool | Nelson Sauvín | 30 g | 10 min | 11 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Chinook | 50 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------|--------|---------|-------|
| Herb | mirt cytrynowy | 10 g | Boil | 5 min |