Double Hazy IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg *(46%)*	80.5 %	4
Grain	Pszeniczny	0.7 kg *(16.1%)*	85 %	4
Grain	Płatki pszeniczne	0.25 kg *(5.7%)*	85 %	3
Grain	BESTMALZ - Bestt Pale Ale	1 kg *(23%)*	80.5 %	6
Grain	Płatki orkiszowe	0.4 kg *(9.2%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	0 min	13.2 %
Whirlpool	Mosaic	20 g	15 min	10 %
Whirlpool	Citra	10 g	15 min	12 %
Whirlpool	Galaxy	10 g	15 min	15 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	1500 ml	Fermentum Mobile