

# Haze M

- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **72 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **72C**
- Keep mash **15 min** at **73C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Mąka pszenna pełnoziarnista	0.05 kg (1.6%)	--- %	3
Grain	Strzegom Pale Ale	2.65 kg (85.5%)	79 %	2
Grain	Płatki owsiane	0.14 kg (4.5%)	85 %	3
Grain	Weyermann - Carapils	0.26 kg (8.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	9.02 g	60 min	13 %
Boil	Palisade	13.27 g	5 min	7.5 %
Boil	Cascade	13.27 g	5 min	6 %
Whirlpool	Palisade	13.27 g	20 min	10 %
Dry Hop	Mosaic	10 g	0 day(s)	10 %
Dry Hop	Galaxy	10 g	4 day(s)	15 %
Dry Hop	Nelson Sauvignon	10 g	7 day(s)	11 %
Dry Hop	Nelson Sauvignon	15 g	11 day(s)	11 %
Dry Hop	Galaxy	15 g	11 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	7.53 g	---