

# Haze

- Gravity **13.1 BLG**
- ABV ---
- IBU **23**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Adjunct | Mąka pszenna pełnoziarnista | 0.1 kg (1.7%)  | --- % | 3   |
| Grain   | Strzegom Pale Ale           | 5 kg (85.3%)   | 79 %  | 2   |
| Grain   | Płatki owsiane              | 0.27 kg (4.6%) | 85 %  | 3   |
| Grain   | Weyermann - Carapils        | 0.49 kg (8.4%) | 78 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Marynka  | 17 g   | 60 min | 10 %       |
| Boil      | Palisade | 25 g   | 5 min  | 7.5 %      |
| Boil      | Cascade  | 25 g   | 5 min  | 6 %        |
| Whirlpool | Palisade | 25 g   | 20 min | 10 %       |
| Whirlpool | Mosaic   | 25 g   | 20 min | 10 %       |
| Whirlpool | Cascade  | 25 g   | 10 min | 6 %        |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory |
|------------|------|--------|--------|------------|
| FM53 kveik | Ale  | Liquid | 20 ml  | ---        |