

Hazy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68.5 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Keep mash **10 min** at **79C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (72.5%) | 75 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.2%) | 60 % | 8 |
| Grain | Pszeniczny | 0.5 kg (7.2%) | 75 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (4.3%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (4.3%) | 75 % | 3 |
| Grain | Płatki jęczmienne | 0.3 kg (4.3%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Zula | 25 g | 15 min | 7 % |
| Aroma (end of boil) | Cashmire | 25 g | 10 min | 9.4 % |
| Whirlpool | Calypso | 50 g | 12 min | 15.4 % |
| Whirlpool | Cashmire | 25 g | 12 min | 9.4 % |
| Whirlpool | Zula | 25 g | 12 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|--------|-------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 11 ml | Fermentum Mobile |
| New England Lallemand | Ale | Dry | 11 g | Lallemand |