

# Hazy Daisy - Wheat IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.9%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	25 min	15 %
Boil	Mosaic	15 g	25 min	10 %
Boil	Vic Secret	15 g	5 min	16.3 %
Whirlpool	Galaxy	35 g	0 min	15 %
Whirlpool	Mosaic	35 g	0 min	10 %
Whirlpool	Vic Secret	35 g	0 min	16.3 %
Dry Hop	Nelson Sauvign	50 g	5 day(s)	11 %
Dry Hop	Zythos	50 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	150 g	Fermentis

## Notes

- Hop Stand - Whirlpool - od 80C - 35 min.  
Goryczka wyższa niż wyliczona - podczas hop standu poziom znacznie wzrasta  
drożdże - gęstwa US-05 - 200ml  
*Aug 13, 2020, 3:26 PM*