

Hazy Daze NEIPA Nelson Galaxy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **3.8**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Heidelberg | 2 kg (48.8%) | 80.5 % | 2 |
| Grain | Viking Pilsner malt | 1 kg (24.4%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (14.6%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (9.8%) | 60 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (2.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Whirlpool | Galaxy | 35 g | 15 min | 17 % |
| Dry Hop | Galaxy | 65 g | 3 day(s) | 17 % |
| Dry Hop | Nelson Sauvign | 50 g | 3 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| hazy daze | Ale | Slant | 100 ml | --- |

Notes

- Woda RO modyfikowana:
zacieranie 14.5L

chlerek wapnia 3gr
gips 1.5 gr

Wystadzenie 6L
chlerek wapnia 4gr
gips 2 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

Mar 9, 2022, 8:52 PM