

Hazy DIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **30**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
Chmiel dodany w czasie chłodzenia. Temperatura brzeczki 70 stopni.				
Dry Hop	Sabro	100 g	4 day(s)	12 %
Dry Hop	Sultana	100 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Coastal Haze	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	---