

# hazy ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **4.9**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **66 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Briess - Wheat Malt, White	1 kg (14.3%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	15 min	8.5 %
Aroma (end of boil)	calypso	30 g	15 min	14.7 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Magnum	50 g	5 day(s)	11.5 %
Dry Hop	Amarillo	50 g	5 day(s)	8.5 %
Dry Hop	Lemon drop	50 g	5 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HAZY ALE FM	Ale	Liquid	10 ml	FERMENTUM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	3 g	Boil	0 min

## Notes

- fermentacja 3 dni w 15st.  
później 20st.

COLDCRASH PO 5 DNIACH CHMIELENIA NA ZIMNO PRZEZ 3 DNI W 5 ST.  
*Jun 9, 2020, 3:35 PM*