

# Hazy ipa

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Goldpils Vienna Malt	1 kg (33.3%)	80 %	7
Grain	Słód owsiany Fawcett	0.5 kg (16.7%)	61 %	5
Grain	Briess - Pilsen Malt	0.5 kg (16.7%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	5 g	55 min	6 %
Aroma (end of boil)	Willamette	5 g	55 min	5 %
Boil	Lunga	5 g	45 min	12.5 %
Dry Hop	Cascade	15 g	3 day(s)	6 %
Dry Hop	Willamette	15 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM10 O czym szumią wierzby	Ale	Liquid	10 ml	Fermentum Mobile
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