

Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **3.9**
- 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 **12 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69%)	81 %	4
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.6%)	61 %	5
Grain	Płatki pszeniczne	0.3 kg (5.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	10 g	60 min	12.7 %
Whirlpool	Idaho 7	20 g	30 min	12.7 %
Whirlpool	Falconer's Flight	20 g	30 min	13 %
Whirlpool	Nelson Sauvín	20 g	30 min	11 %
Whirlpool	Nectarón	10 g	30 min	10 %
Dry Hop	Idaho 7	20 g	2 day(s)	12.7 %
Dry Hop	Falconer's Flight	30 g	2 day(s)	10.5 %
Dry Hop	Nelson Sauvín	30 g	2 day(s)	11 %
Dry Hop	Nectarón	40 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	60 min
Water Agent	kwask mlekowy	3.5 g	Mash	60 min

Notes

- Woda Oaza 30 litrów
Fermentacja w niskich temperaturach - niska produkcja estrów (17/18°C)
Kwas mlekowy - 0.5 ml do zacierania, 1.5 ml na 10 litrów do wysadzania
Dodatek gipsu piwowarskiego 1g na 10 litrów do zacierania i 2 g do wysadzania na 10 litrów
Dodatek witaminy C podczas chmielenia na zimno (4 g)
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