

# Hazy IPA Kajakarz

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **8**
- SRM **4.2**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (61.5%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (7.7%) | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 1 kg (15.4%)  | 85 %  | 3   |
| Grain | Płatki owsiane      | 1 kg (15.4%)  | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 20 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra    | 10 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Cascade  | 20 g   | 0 min    | 6 %        |
| Dry Hop             | Citra    | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Amarillo | 30 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 30 g   | 3 day(s) | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s31  | Ale  | Dry  | 11 g   | ---        |