

# HazyCrazy

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.8%)	81 %	4
Grain	Briess - Wheat Malt, White	1 kg (21.3%)	85 %	5
Grain	Oats, Malted	0.2 kg (4.3%)	75 %	2
Grain	Oats, Flaked	0.3 kg (6.4%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (4.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	0 min	15 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Dry Hop	Nelson Sauvín	60 g	8 day(s)	11 %
Dry Hop	Citra	60 g	8 day(s)	12 %
Dry Hop	Simcoe	50 g	8 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4044	Ale	Liquid	1100 ml	---