

Hazy DDHIPA sezon

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **1 %**
- Size with trub loss **45.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (35.2%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 2.5 kg (35.2%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1 kg (14.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (8.5%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Simcoe | 30 g | 15 min | 13.2 % |
| Boil | Simcoe | 20 g | 60 min | 13.2 % |