

# IPA #25 HAZY

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **472.5 liter(s)**
- Total mash volume **607.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzński Weyermann   | 60 kg (42.6%) | 80.5 % | 3.5 |
| Grain | Pszeniczny Weyermann | 25 kg (17.7%) | 82 %   | 4   |
| Grain | Żytni Weyermann      | 25 kg (17.7%) | 81 %   | 7   |
| Grain | Płatki pszenne       | 25 kg (17.7%) | 60 %   | 4   |
| Sugar | Maltodekstryna       | 6 kg (4.3%)   | 100 %  | 0.1 |

## Hops

| Use for   | Name                       | Amount | Time      | Alpha acid |
|-----------|----------------------------|--------|-----------|------------|
| Boil      | Talus                      | 2000 g | 10 min    | 10 %       |
| Whirlpool | Talus hopstand             | 2500 g | 15 min    | 10 %       |
| Dry Hop   | Talus początek fermentacji | 2000 g | 20 day(s) | 10 %       |
| Dry Hop   | Talus 3 dzien              | 2000 g | 17 day(s) | 10 %       |
| Dry Hop   | Talus 5 dzien              | 2000 g | 15 day(s) | 10 %       |
| Dry Hop   | Talus po ferm              | 5000 g | 5 day(s)  | 10 %       |

## Yeasts

| Name                | Type | Form   | Amount  | Laboratory |
|---------------------|------|--------|---------|------------|
| WLP4000 Vermont Ale | Ale  | Liquid | 4000 ml | White Labs |

## Notes

- Zgłoszenie 14,5°P  
Dodatek hop haze i askorbinianu sodu po fermentacji.  
Przedmuch whirlpoola przed wybijaniem i podawanie CO2 gruszką przy chmieleniu na zimno.  
*Feb 20, 2025, 5:06 PM*