

# Neipa Hazy Daze

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilsner - Castle Maltng | 4.5 kg (72.6%) | 78 %  | 3.5 |
| Grain | Płatki pszeniczne       | 0.7 kg (11.3%) | 85 %  | 3   |
| Grain | Płatki owsiane          | 0.4 kg (6.5%)  | 85 %  | 3   |
| Grain | Oats, Malted            | 0.4 kg (6.5%)  | 80 %  | 2   |
| Grain | Monachijski             | 0.2 kg (3.2%)  | 80 %  | 16  |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Chinook   | 8 g    | 30 min   | 13 %       |
| Boil      | Warrior   | 8 g    | 30 min   | 17.6 %     |
| Whirlpool | ekuanot   | 30 g   | 20 min   | 14.5 %     |
| Whirlpool | sabro     | 30 g   | 20 min   | 14.8 %     |
| Whirlpool | El Dorado | 30 g   | 20 min   | 13.8 %     |
| Dry Hop   | elkuanot  | 50 g   | 3 day(s) | 14.5 %     |
| Dry Hop   | sabro     | 50 g   | 3 day(s) | 14.8 %     |
| Dry Hop   | El Dorado | 50 g   | 3 day(s) | 13.8 %     |

## Yeasts

| Name      | Type | Form    | Amount | Laboratory  |
|-----------|------|---------|--------|-------------|
| Hazy Daze | Ale  | Culture | 800 g  | Wyeast Labs |

## Notes

- Pierwsze piwo z nowym śrutowaniem, Wszystko poszło super. 20 l 14blg i dodany starter 0.7l.

Fermentacja 3 dni w 18 otoczenia ( na wiadrze 18.8-20.5), przeniesione do 22.5 na wiadrze do kuchni.

Gypsum: ~0.2 tsp

Epsom Salt: ~0.4 tsp

Canning/Other Salt: ~0.6 tsp

Calcium Chloride (dihydrate): ~0.9 tsp

Citric Acid: 0.5 tsp

Słody podstawowe - Malteurop

Profil:

Ca+2 - 121.2

Mg+2 - 14.6

Na+ - 62.5

Cl- - 167.7

SO4-2 - 77.6

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