

purple haze

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (33.3%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (50%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Aroma (end of boil) | Cascade PL | 20 g | 15 min | 5.2 % |
| Aroma (end of boil) | Chinook | 20 g | 15 min | 13 % |
| Whirlpool | Cascade PL | 30 g | 15 min | 5.2 % |
| Whirlpool | Chinook | 30 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | Fermentum Mobile |