

# purple haze

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- 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 |