

# Rocznicowa Hazy Ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (63.6%)	82 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Liquid	200 ml	domowe
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