

XXIX HAZY IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------------|-------|------|
| Grain | Simpsons - Golden Promise | 2.48 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 0.48112 kg (9.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.992 kg (20%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.992 kg (20%) | 85 % | 3 |
| Grain | Strzegom Barwiący | 0.01488 kg (0.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Chinook | 15 g | 50 min | 13 % |
| Boil | Nelson Sauvín | 10 g | 50 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 40 g | 1 min | 11 % |
| Dry Hop | Nelson Sauvín | 150 g | 6 day(s) | 11 % |