

47 HAZY AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 5 kg (67.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 1 kg (13.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Whirlpool | Sabro | 50 g | 0 min | 15 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Sabro | 100 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |