

## DDecHa HAZY IPA II

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **71**
- SRM **4.2**
- Style **American IPA**

### 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type    | Name                       | Amount         | Yield  | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain   | Pilzneński                 | 3 kg (47.6%)   | 81 %   | 4   |
| Grain   | Thomas Fawcett Halcyon     | 1 kg (15.9%)   | 80.5 % | 5   |
| Grain   | Weyermann pszeniczny jasny | 1 kg (15.9%)   | 80 %   | 6   |
| Adjunct | Płatki owsiane             | 0.5 kg (7.9%)  | 60 %   | 3   |
| Adjunct | Płatki ryżowe              | 0.8 kg (12.7%) | --- %  | --- |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 38 g   | 60 min   | 15.5 %     |
| Boil                | Citra                  | 15 g   | 45 min   | 12 %       |
| Aroma (end of boil) | Idaho Gem              | 25 g   | 0 min    | 13.7 %     |
| Aroma (end of boil) | Citra                  | 50 g   | 0 min    | 12 %       |
| Dry Hop             | Citra                  | 100 g  | 5 day(s) | 12 %       |
| Dry Hop             | Idaho Gem              | 50 g   | 5 day(s) | 13.7 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-04 | Ale  | Dry  | 11.5 g | ---        |