

# Double Hazy IPA Azzacca Centenial Strata citra

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **40**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (72.4%)	81 %	4
Grain	Płatki pszeniczne	1 kg (13.2%)	85 %	3
Grain	Pszeniczny	0.5 kg (6.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.3%)	85 %	3
Sugar	cukier	0.2 kg (2.6%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	70 min	11 %
Boil	lunga	20 g	10 min	11 %
Whirlpool	Azacca	30 g	0 min	14 %
Whirlpool	Strata	30 g	0 min	10 %
Dry Hop	Strata	70 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	azzacca	70 g	3 day(s)	10 %
Dry Hop	Centenial	50 g	5 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - London Ale III	Ale	Slant	300 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min