

Haze to the face!

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **79**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **35 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	7 kg (72.2%)	80.5 %	2.9
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.9 kg (9.3%)	82 %	3
Grain	Płatki owsiane	1 kg (10.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (5.2%)	60 %	3
Grain	Słód owsiany Castlemalting	0.3 kg (3.1%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	100 g	30 min	11 %
Whirlpool	Mackinac	100 g	30 min	10.5 %
Whirlpool	Moutere	50 g	30 min	14.5 %
Dry Hop	Mackinack	100 g	3 day(s)	10.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Moutere	50 g	3 day(s)	14.5 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %

Dry Hop	Mackinack	50 g	3 day(s)	10.5 %
Dry Hop	Moutere	50 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze II	Ale	Slant	300 ml	Whitelabs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy 80%	10 g	Mash	60 min
Fining	Whirfloc	2 g	Boil	15 min
Water Agent	Pożywka	3 g	Boil	15 min
Other	Kwas askorbinowy	4 g	Bottling	---

Notes

- Ph zacieru 5.4
Ph brzeczki 5.5
Drożdże zadane w 18C po rozpoczęciu fermentacji podniesione do 19C
24.04.22 -> 17.5BLG
30.04.22 -> 6BLG
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