

# Hazy AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (68.6%) | 80 %  | 4   |
| Grain | Barley, Flaked      | 1.2 kg (17.1%) | 70 %  | 4   |
| Grain | Oats, Flaked        | 0.4 kg (5.7%)  | 80 %  | 2   |
| Grain | Wheat, Flaked       | 0.6 kg (8.6%)  | 77 %  | 4   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Citra         | 5 g    | 60 min   | 12 %       |
| Boil      | Galaxy        | 35 g   | 7 min    | 15 %       |
| Boil      | Citra         | 35 g   | 7 min    | 12 %       |
| Whirlpool | Citra         | 40 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic        | 20 g   | 20 min   | 10 %       |
| Whirlpool | Nelson Sauvín | 20 g   | 20 min   | 11 %       |
| Whirlpool | Galaxy        | 20 g   | 20 min   | 15 %       |
| Dry Hop   | Nelson Sauvín | 30 g   | 2 day(s) | 11 %       |
| Dry Hop   | Galaxy        | 45 g   | 2 day(s) | 15 %       |
| Dry Hop   | Mosaic        | 30 g   | 2 day(s) | 10 %       |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name         | Type | Form  | Amount   | Laboratory |
|--------------|------|-------|----------|------------|
| Safale US-05 | Ale  | Slant | 137.5 ml | Fermentis  |

## Notes

- Chlorki 1.5 : 1 Siarczany

start 14-15, główna fermentacja 16-17, na koniec do 20.  
*Oct 2, 2019, 1:08 PM*