

Hazy daisy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.1%)	80 %	4
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (3.7%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (3.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	30 g	20 min	13.2 %
Whirlpool	Azacca yakima	40 g	15 min	10.9 %
Dry Hop	Azacca yakima	70 g	5 day(s)	10.9 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Days Blend	Ale	Liquid	1000 ml	Yeast Bay

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	Łuska ryżowa	100 g	Mash	90 min
Flavor	NaCl	4 g	Mash	90 min
Water Agent	H3P04	4 g	Mash	90 min