

# Hazy Disco edycja kangurza

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (65.2%) | 82 %  | 15  |
| Grain | Płatki pszeniczne   | 1 kg (14.5%)   | 60 %  | 3   |
| Grain | Pszeniczny          | 1 kg (14.5%)   | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (5.8%)  | 60 %  | 3   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| First Wort          | lunga        | 10 g   | 70 min   | 11 %       |
| Aroma (end of boil) | Enigma (AUS) | 20 g   | 5 min    | 17.2 %     |
| Whirlpool           | Enigma (AUS) | 20 g   | 5 min    | 17.2 %     |
| Whirlpool           | Galaxy       | 30 g   | 5 min    | 15 %       |
| Dry Hop             | Enigma (AUS) | 50 g   | 5 day(s) | 17.2 %     |
| Dry Hop             | Galaxy       | 70 g   | 5 day(s) | 15 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 22 g   | Lallemand  |

## Extras

| Type   | Name                  | Amount | Use for   | Time     |
|--------|-----------------------|--------|-----------|----------|
| Fining | NaCl                  | 4 g    | Mash      | 70 min   |
| Other  | Witamina C            | 3 g    | Secondary | 5 day(s) |
| Fining | Whirfloc 1/4 tabletki | 1 g    | Boil      | 0 min    |