

# Hazy IPA 2022 wysrywki z chmielu

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **17**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (56.5%)	81 %	4
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.1%)	75 %	30
Grain	Płatki pszeniczne	0.8 kg (12.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	15 min	11 %
Whirlpool	caliente	30 g	5 min	15 %
Whirlpool	Sabro K	30 g	5 min	15.8 %
Dry Hop	Sabro K	70 g	5 day(s)	15.8 %
Dry Hop	Caliente	100 g	5 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	8 g	Mash	70 min
Fining	Whirfloc	0.5 g	Boil	5 min