

# HAZY IPA 2024

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.6 kg (67.6%)	80.5 %	6
Grain	Płatki owsiane	0.7 kg (10.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	60 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (14.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	25 g	150 min	12.1 %
First Wort	citra	5 g	100 min	12.1 %
Boil	Citra	5 g	60 min	12.1 %
Aroma (end of boil)	Citra	40 g	1 min	12.1 %
Aroma (end of boil)	Mosaic	30 g	1 min	12.2 %
Whirlpool	Mosaic	20 g	10 min	12.2 %
Whirlpool	Centennial	30 g	10 min	10.9 %
Whirlpool	Cascade	40 g	10 min	8.3 %
Dry Hop	Citra	15 g	14 day(s)	12.1 %

Dry Hop	Amarillo	30 g	14 day(s)	9.5 %
Dry Hop	Centennial	20 g	3 day(s)	10.9 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	60 g	1 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Notes

- WODA:  
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=HHYPL8X>  
+ dodatkowy 1 ml kwasu do zacieru (ph ok 5,6 ostatecznie)  
+ dodatkowe 1,5 ml kwasu do wody do wysładzania (ph 5,98 ostatecznie)

Brzeczka przednia: ok 34l o ekstrakcie 12 BLG  
Brzeczka nastawna: ok 27l o ekstrakcie 13,2 BLG (temp 18/19)

02.06.2024 - Chmiel na zimno

06.06.2024 - BUTELKOWANIE 25l, 2,8 BLG + 150g cukru (2,3 vol)

May 18, 2024, 12:37 PM