

# Hazy IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **4.2**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (69.1%)	80 %	4
Grain	Płatki owsiane	1.1 kg (16.2%)	85 %	3
Grain	Płatki pszeniczne	1 kg (14.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.5 %
Aroma (end of boil)	Galaxy	50 g	0 min	13.6 %
Hop stand (78 stopni).				
Aroma (end of boil)	Nelson Sauvin	50 g	0 min	11.1 %
Hop stand (78 stopni).				
Aroma (end of boil)	Citra	25 g	0 min	12.9 %
Hop stand (78 stopni).				
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11.1 %
Dry Hop	Galaxy	50 g	2 day(s)	13.6 %
Dry Hop	Citra	25 g	2 day(s)	12.9 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze Ale	Ale	Liquid	110 ml	White Labs
Starter 1.5 l z gęstwy zebranej 23.03.2020.				

## Notes

- Goryczka za wysoka jak na styl. Chmienie na zimno ją podbiło. Następnym razem chmielić mniej na goryczkę.  
*Jun 19, 2020, 3:25 PM*