

Hazy IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **55**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (20%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 12 % |
| Boil | Mosaic | 25 g | 5 min | 10.4 % |
| Boil | Centennial | 25 g | 5 min | 8.3 % |
| Boil | Chinook | 20 g | 5 min | 12 % |
| Whirlpool | Mosaic | 25 g | 10 min | 10.4 % |
| Whirlpool | Centennial | 25 g | 10 min | 8.3 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10.4 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|-------|--------|------------------|
| FM11 Wichrowe Wzgórze | Ale | Slant | 150 ml | Fermentum Mobile |
| FM10 O czym szumią wierzby | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Water Agent | Chlorek wapnia | 5 g | Boil | 60 min |
| Water Agent | Siarczan wapnia | 2 g | Boil | 60 min |
| Herb | Limonka Kaffir | 10 g | Secondary | 5 day(s) |
| Other | Łuska ryżowa | 200 g | Mash | 30 min |

Notes

- Woda z biedry
Aug 30, 2020, 4:30 PM