

# Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (55.4%)	80 %	4
Grain	Simpsons - Maris Otter	0.9 kg (13.8%)	81 %	6
Grain	Płatki pszeniczne	1.2 kg (18.5%)	85 %	3
Grain	Płatki owsiane	0.8 kg (12.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %
Whirlpool	Citra	100 g	40 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Denny's Favourite 50	Ale	Slant	300 ml	Wyeast

## Notes

- Dodatkowo nachmiliłem zacier Amarillo i Pekko w ilościach nieznanych. Niestety, najbardziej na "hazyness" wpływają drożdże. 1450 za szybko opadają i wyszło coś na podobieństwo West Coasta.  
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