

Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (69%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (17.2%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.6%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.3 kg (5.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Idaho 7 | 10 g | 60 min | 12.7 % |
| Whirlpool | Idaho 7 | 20 g | 30 min | 12.7 % |
| Whirlpool | Falconer's Flight | 20 g | 30 min | 13 % |
| Whirlpool | Nelson Sauvín | 20 g | 30 min | 11 % |
| Whirlpool | Nectarón | 10 g | 30 min | 10 % |
| Dry Hop | Idaho 7 | 20 g | 2 day(s) | 12.7 % |
| Dry Hop | Falconer's Flight | 30 g | 2 day(s) | 10.5 % |
| Dry Hop | Nelson Sauvín | 30 g | 2 day(s) | 11 % |
| Dry Hop | Nectarón | 40 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 5 g | Mash | 60 min |
| Water Agent | kwask mlekowy | 3.5 g | Mash | 60 min |

Notes

- Woda Oaza 30 litrów
Fermentacja w niskich temperaturach - niska produkcja estrów (17/18°C)
Kwas mlekowy - 0.5 ml do zacierania, 1.5 ml na 10 litrów do wysadzania
Dodatek gipsu piwowarskiego 1g na 10 litrów do zacierania i 2 g do wysadzania na 10 litrów
Dodatek witaminy C podczas chmielenia na zimno (4 g)
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