

Hazy IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **31**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (40%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (40%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|-----------|------------|
| Boil | Citra | 40 g | 5 min | 12 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Whirlpool | Citra | 30 g | 10 min | 12 % |
| Whirlpool | Huell Melon | 50 g | 10 min | 7.5 % |
| Whirlpool | Mosaic | 40 g | 10 min | 10 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |
| Dry Hop | Bravo | 44 g | 4 day(s) | 15.5 % |
| Dry Hop | Huell Melon | 50 g | 16 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 22 g | Lallemand |

Notes

- Huell Mellon na zimno jest dodany podczas burzliwej na biotransformację
Nov 16, 2024, 6:44 PM