

# HAZY IPA\_BIAB

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **70 C**, Time **30 min**
- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 1.4 kg (28.6%) | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (20.4%)   | 79 %  | 16  |
| Grain | Viking Wheat Malt          | 0.5 kg (10.2%) | 83 %  | 5   |
| Grain | Płatki owsiane             | 1 kg (20.4%)   | 60 %  | 3   |
| Grain | płatki jęczmienne          | 1 kg (20.4%)   | 60 %  | 4   |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Marynka        | 28 g   | 90 min   | 10 %       |
| Dry Hop | Galaxy         | 50 g   | 4 day(s) | 15 %       |
| Dry Hop | Nelson Sauvign | 50 g   | 4 day(s) | 11 %       |
| Dry Hop | Chinook pl     | 30 g   | 4 day(s) | 8 %        |

## Yeasts

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

|  |     |       |        |           |
|--|-----|-------|--------|-----------|
| Lallemand - LalBrew American East Coast - New England STARTER 9blg | Ale | Slant | 500 ml | Lallemand |
|--|-----|-------|--------|-----------|

### Extras

| Type        | Name                 | Amount | Use for   | Time     |
|-------------|----------------------|--------|-----------|----------|
| Other       | glukoamylaza biowin  | 1 g    | Primary   | 7 day(s) |
| Water Agent | gips / 15L           | 6 g    | Mash      | 60 min   |
| Water Agent | chlorek wapnia / 15L | 8.5 g  | Mash      | 60 min   |
| Water Agent | sól kamienna / 15L   | 2 g    | Mash      | 60 min   |
| Water Agent | gips / 8L            | 3 g    | Mash      | 60 min   |
| Water Agent | chlorek wapnia / 8L  | 4.5 g  | Mash      | 60 min   |
| Water Agent | sól kamienna / 8L    | 1 g    | Mash      | 60 min   |
| Other       | witamina c           | 2.8 g  | Bottling  | ---      |
| Flavor      | Erytrytol            | 100 g  | Bottling  | ---      |
| Flavor      | pulpa mango          | 1800 g | Secondary | 8 day(s) |