

Hazy IPA Kajakarz (S33)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **8**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (61.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Płatki pszeniczne	0.7 kg (14.3%)	85 %	3
Grain	Płatki owsiane	0.7 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Cascade	25 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	trwa cytrynowa	15 g	Boil	5 min

Notes

- dodatek suszu trawy, w drugiej części warki do gotowania
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