

# hazy juce

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.9**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (3.2%)	75 %	45
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Styrian Wolf	5 g	30 min	13.8 %
Whirlpool	X13459	30 g	30 min	5 %
Whirlpool	2/2	30 g	30 min	9.3 %
Whirlpool	Mandarina Bavaria	5 g	30 min	10 %
Whirlpool	książęcy	30 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	Fermentum Mobile