

Hazy Table Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Polaris | 25 g | 20 min | 19 % |
| Aroma (end of boil) | Polaris | 25 g | 5 min | 19 % |
| Whirlpool | Polaris | 10 g | 10 min | 19 % |
| Whirlpool | Hallertau | 25 g | 10 min | 4.5 % |
| Dry Hop | Hallertau | 25 g | 3 day(s) | 4.5 % |
| Dry Hop | Polaris | 50 g | 3 day(s) | 19 % |
| Dry Hop | Hallertau | 25 g | 3 day(s) | 4.5 % |
| Dry Hop | Polaris | 20 g | 2 day(s) | 19 % |
| Dry Hop | Hallertau | 25 g | 2 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- Hallertau podczas fermentacji burzliwej, Polaris + Hallertau podczas fermentacji cichej
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