

# New Hazy Zeland Ipa Idaho7 and HBC 586

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **53**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 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	5 kg (80.4%)	80 %	5
Grain	Płatki owsiane	0.42 kg (6.8%)	60 %	3
Grain	Pilzneński	0.8 kg (12.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	11 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Citra	50 g	5 min	12 %
Aroma (end of boil)	Idaho 7	50 g	1 min	15.7 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Idaho 7	50 g	3 day(s)	12.7 %
Dry Hop	hbc 586	50 g	7 day(s)	11 %
Dry Hop	hbc 586	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Boil	60 min
Water Agent	chlorek	5 g	Boil	60 min