

# PACIFIC HAZY IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (73.5%)	80 %	4
Grain	Płatki owsiane	1 kg (14.7%)	85 %	3
wcześniej skleikować gotując ok. 10min.				
Grain	Strzegom Karmel 30	0.3 kg (4.4%)	75 %	30
Grain	Pszeniczny	0.3 kg (4.4%)	85 %	4
Grain	Castlemalting - Cara Clair	0.2 kg (2.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	25 g	60 min	15 %
Aroma (end of boil)	Dr Rudi	25 g	7 min	11.8 %
Whirlpool	Motueka	25 g	0 min	7 %
80°C 30min				
Whirlpool	Summer	25 g	0 min	6.4 %
80°C 30min				
Whirlpool	Rakau (NZ)	25 g	0 min	9.5 %

80°C 30min				
Dry Hop	Motueka	50 g	5 day(s)	7 %
Dry Hop	Summer	50 g	5 day(s)	6.4 %
Dry Hop	Rakau (NZ)	50 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66 Hophead Ale Yeast	Ale	Slant	200 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	0 min
Water Agent	fhirlfloc t	2 g	Boil	10 min