

Pół hazy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.8 kg (82.4%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (5.9%)	60 %	3
Grain	Płatki owsiane	0.4 kg (11.8%)	60 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
WB-34/70	Lager	Dry	12 g	Fermentis