

Sylvan Lake Haze

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68.9 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **68.9C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - 2 Row Malt	3.18 kg (58.3%)	80 %	4
Grain	Rahr - Premium Pilsner Malt	0.45 kg (8.3%)	80 %	4
Grain	White Wheat Malt	0.45 kg (8.3%)	86 %	4
Grain	Simpsons - Golden Naked Oats	0.45 kg (8.3%)	73 %	20
Grain	Oats, Flaked	0.91 kg (16.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	28.35 g	20 min	12 %
Whirlpool	Galaxy	28.35 g	20 min	15 %
Dry Hop	Galaxy	28.35 g	5 day(s)	15 %
Dry Hop	Citra Cryo	14.17 g	5 day(s)	12 %
Dry Hop	Mosaic Cryo	14.17 g	5 day(s)	10 %
Dry Hop	Galaxy	42.52 g	3 day(s)	15 %
Dry Hop	Mosaic Cryo	19.84 g	3 day(s)	10 %
Dry Hop	Citra Cryo	28.35 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	59.1 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	14.17 g	Mash	---
Water Agent	Gypsum	7.09 g	Mash	---
Water Agent	Lactic Acid	5.67 g	Mash	---

Notes

- RO Water system
First brew in new electric kettle - low mash efficiency
Recycled yeast with 2 day starter
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