

Hazy IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **55**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	5
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3
Grain	Płatki owsiane	1 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12 %
Boil	Mosaic	25 g	5 min	10.4 %
Boil	Centennial	25 g	5 min	8.3 %
Boil	Chinook	20 g	5 min	12 %
Whirlpool	Mosaic	25 g	10 min	10.4 %
Whirlpool	Centennial	25 g	10 min	8.3 %
Dry Hop	Mosaic	50 g	5 day(s)	10.4 %
Dry Hop	Centennial	50 g	5 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM11 Wichrowe Wzgórza	Ale	Slant	150 ml	Fermentum Mobile
FM10 O czym szumią wierzby	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	5 g	Boil	60 min
Water Agent	Siarczan wapnia	2 g	Boil	60 min
Herb	Limonka Kaffir	10 g	Secondary	5 day(s)
Other	Łuska ryżowa	200 g	Mash	30 min

Notes

- Woda z biedry
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