hazy IPA Nelson/Galaxy

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **-2.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(64.1%)*	81 %	4
Grain	Płatki pszeniczne	0.5 kg *(12.8%)*	60 %	3
Grain	Strzegom Pszeniczny	0.5 kg *(12.8%)*	81 %	6
Grain	Płatki owsiane	0.4 kg *(10.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	10 g	70 min	11 %
Whirlpool	Galaxy	25 g	5 min	16 %
Whirlpool	Nelson Sauvin	25 g	5 min	11 %
Dry Hop	Galaxy	75 g	5 day(s)	16 %
Dry Hop	Nelson Sauvin	75 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gluo Ale	Ale	Liquid	100 ml	Omega Yeast

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	NaCl	4 g	Mash	70 min
Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/4 tabletki	1 g	Boil	0 min