

Hazy Lazy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **14**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **59 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **30 min** at **59C**
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Grain	Pszeniczny	1 kg (23.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (11.9%)	85 %	3
Grain	Pilzneński	0.1 kg (2.4%)	81 %	4
Grain	Pszeniczny	0.1 kg (2.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Boil	Amarillo	10 g	60 min	9.5 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
fm55	Ale	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2.35 g	Mash	0 min

Notes

- dodatkowe ibu z whirlpoola
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