

## 47 HAZY AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 5 kg (67.6%)  | 81 %  | 4   |
| Grain | Pszeniczny                | 1 kg (13.5%)  | 85 %  | 4   |
| Grain | Płatki owsiane            | 0.4 kg (5.4%) | 60 %  | 3   |
| Grain | Słód owsiany Fawcett      | 1 kg (13.5%)  | 61 %  | 5   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 25 g   | 60 min   | 8.8 %      |
| Whirlpool | Sabro   | 50 g   | 0 min    | 15 %       |
| Whirlpool | Mosaic  | 50 g   | 0 min    | 10 %       |
| Dry Hop   | Sabro   | 100 g  | 3 day(s) | 15 %       |
| Dry Hop   | Mosaic  | 100 g  | 3 day(s) | 10 %       |