

# Double Hazy IPA Azzacca Centenial Strata citra

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **40**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 5.5 kg (72.4%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (13.2%)   | 85 %  | 3   |
| Grain | Pszeniczny        | 0.5 kg (6.6%)  | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.4 kg (5.3%)  | 85 %  | 3   |
| Sugar | cukier            | 0.2 kg (2.6%)  | 100 % | 1   |

## Hops

| Use for    | Name      | Amount | Time     | Alpha acid |
|------------|-----------|--------|----------|------------|
| First Wort | lunga     | 30 g   | 70 min   | 11 %       |
| Boil       | lunga     | 20 g   | 10 min   | 11 %       |
| Whirlpool  | Azacca    | 30 g   | 0 min    | 14 %       |
| Whirlpool  | Strata    | 30 g   | 0 min    | 10 %       |
| Dry Hop    | Strata    | 70 g   | 3 day(s) | 10 %       |
| Dry Hop    | Amarillo  | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop    | azzacca   | 70 g   | 3 day(s) | 10 %       |
| Dry Hop    | Centenial | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| <b>Name</b>             | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - London Ale III | Ale         | Slant       | 300 ml        | Wyeast Labs       |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Whirfloc    | 1 g           | Boil           | 5 min       |
| Water Agent | H3PO4       | 5 g           | Mash           | 70 min      |
| Flavor      | NaCl        | 7 g           | Boil           | 70 min      |