

# Double Hazy IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen    | 2 kg (46%)     | 80.5 % | 4   |
| Grain | Pszeniczny                | 0.7 kg (16.1%) | 85 %   | 4   |
| Grain | Płatki pszeniczne         | 0.25 kg (5.7%) | 85 %   | 3   |
| Grain | BESTMALZ - Bestt Pale Ale | 1 kg (23%)     | 80.5 % | 6   |
| Grain | Płatki orkiszowe          | 0.4 kg (9.2%)  | 80 %   | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 10 g   | 0 min    | 13.2 %     |
| Whirlpool | Mosaic | 20 g   | 15 min   | 10 %       |
| Whirlpool | Citra  | 10 g   | 15 min   | 12 %       |
| Whirlpool | Galaxy | 10 g   | 15 min   | 15 %       |
| Dry Hop   | Mosaic | 20 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra  | 30 g   | 3 day(s) | 12 %       |
| Dry Hop   | Galaxy | 30 g   | 3 day(s) | 15 %       |

## Yeasts

| <b>Name</b>                | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------------|-------------|-------------|---------------|-------------------|
| FM10 O czym szumią wierzby | Ale         | Slant       | 1500 ml       | Fermentum Mobile  |