

# Hazy AIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **48 C**, Time **25 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **52.4C**
- Add grains
- Keep mash **25 min** at **48C**
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.25 kg (4.5%)	60 %	3
Grain	Płatki owsiane	0.25 kg (4.5%)	60 %	3
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Grain	Żytni	0.5 kg (9.1%)	85 %	6
Adjunct	Owies niesłodowany	0.5 kg (9.1%)	75 %	2
Grain	Simpsons - Maris Otter	3.3 kg (60%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	8 g	70 min	15.5 %
Aroma (end of boil)	Sabro	10 g	15 min	15 %
Aroma (end of boil)	Ekuanot	10 g	15 min	14.9 %
Aroma (end of boil)	Sabro	10 g	5 min	15 %
Aroma (end of boil)	Ekuanot	10 g	5 min	14.9 %
Whirlpool	Sabro	10 g	20 min	15 %
Whirlpool	Ekuanot	10 g	20 min	14.9 %
Dry Hop	Sabro	40 g	5 day(s)	15 %

Dry Hop	Ekuanot	20 g	5 day(s)	14.9 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar