

Hazy AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (68.6%)	80 %	4
Grain	Barley, Flaked	1.2 kg (17.1%)	70 %	4
Grain	Oats, Flaked	0.4 kg (5.7%)	80 %	2
Grain	Wheat, Flaked	0.6 kg (8.6%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Galaxy	35 g	7 min	15 %
Boil	Citra	35 g	7 min	12 %
Whirlpool	Citra	40 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Nelson Sauvín	20 g	20 min	11 %
Whirlpool	Galaxy	20 g	20 min	15 %
Dry Hop	Nelson Sauvín	30 g	2 day(s)	11 %
Dry Hop	Galaxy	45 g	2 day(s)	15 %
Dry Hop	Mosaic	30 g	2 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
Safale US-05	Ale	Slant	137.5 ml	Fermentis

Notes

- Chlorki 1.5 : 1 Siarczany

start 14-15, główna fermentacja 16-17, na koniec do 20.
Oct 2, 2019, 1:08 PM