

# Hazy Daisy - Wheat IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 3 kg (46.9%)  | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (31.3%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (15.6%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (6.3%) | 85 %  | 3   |

## Hops

| Use for   | Name           | Amount | Time     | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil      | Galaxy         | 15 g   | 25 min   | 15 %       |
| Boil      | Mosaic         | 15 g   | 25 min   | 10 %       |
| Boil      | Vic Secret     | 15 g   | 5 min    | 16.3 %     |
| Whirlpool | Galaxy         | 35 g   | 0 min    | 15 %       |
| Whirlpool | Mosaic         | 35 g   | 0 min    | 10 %       |
| Whirlpool | Vic Secret     | 35 g   | 0 min    | 16.3 %     |
| Dry Hop   | Nelson Sauvign | 50 g   | 5 day(s) | 11 %       |
| Dry Hop   | Zythos         | 50 g   | 5 day(s) | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 150 g  | Fermentis  |

## Notes

- Hop Stand - Whirlpool - od 80C - 35 min.  
Goryczka wyższa niż wyliczona - podczas hop standu poziom znacznie wzrasta  
drożdże - gęstwa US-05 - 200ml  
*Aug 13, 2020, 3:26 PM*