

# Hazy daisy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (74.1%)  | 80 %  | 4   |
| Grain | Pszeniczny           | 1 kg (18.5%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.2 kg (3.7%) | 85 %  | 3   |
| Grain | Weyermann - Carapils | 0.2 kg (3.7%) | 78 %  | 4   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Simcoe        | 30 g   | 20 min   | 13.2 %     |
| Whirlpool | Azacca yakima | 40 g   | 15 min   | 10.9 %     |
| Dry Hop   | Azacca yakima | 70 g   | 5 day(s) | 10.9 %     |
| Dry Hop   | Simcoe        | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| Hazy Days Blend | Ale  | Liquid | 1000 ml | Yeast Bay  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |              |       |      |        |
|-------------|--------------|-------|------|--------|
| Other       | Łuska ryżowa | 100 g | Mash | 90 min |
| Flavor      | NaCl         | 4 g   | Mash | 90 min |
| Water Agent | H3P04        | 4 g   | Mash | 90 min |