

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 |