

# Hazy Daze IPA 4-01-2019

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.1 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2.8 g	60 min	11 %
Boil	Mosaic	12 g	20 min	13.2 %
Boil	Cascade	4.8 g	20 min	6.9 %
Boil	Cascade	7.2 g	5 min	6.9 %
Whirlpool	Mosaic	5.6 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze IPA Blend II THE YEAST BAY	Ale	Slant	36 ml	White Labs

## Notes

- Nastawne 10 litrów  
*Jan 5, 2020, 5:58 PM*