

# Hazy Disco

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (69.2%)	82 %	15
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Pszeniczny	1 kg (15.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	70 min	11 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Whirlpool	Mosaic	20 g	5 min	10 %
Whirlpool	Sabro	20 g	5 min	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Sabro K	30 g	5 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	NaCl	4 g	Mash	70 min
Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/4 tabletki	1 g	Boil	0 min