

# Hazy Hybrid

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.9%)	79 %	6
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Płatki owsiane	0.2 kg (2.9%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (3.6%)	85 %	3
Grain	Biscuit Malt	0.5 kg (7.2%)	79 %	45
Liquid Extract	Bruntal Pale Ale	0.5 kg (7.2%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	13.5 %
Boil	Citra	30 g	15 min	12 %
Whirlpool	Falconer's Flight	30 g	20 min	11 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile