

Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.6 kg (55.4%) | 80 % | 4 |
| Grain | Simpsons - Maris Otter | 0.9 kg (13.8%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 1.2 kg (18.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (12.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 18 g | 60 min | 11 % |
| Whirlpool | Citra | 100 g | 40 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Wyeast - Denny's Favourite 50 | Ale | Slant | 300 ml | Wyeast |

Notes

- Dodatkowo nachmielełem zacier Amarillo i Pekko w ilościach nieznanych. Niestety, najbardziej na "hazyness" wpływają drożdże. 1450 za szybko opadają i wyszło coś na podobieństwo West Coasta.
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