

## HAZY IPA VR 2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **44 C**, Time **60 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (47.2%)	82 %	4
Grain	Pszeniczny	3 kg (28.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (4.7%)	85 %	3
Grain	Karmelowy Jasny 50EBC	0.5 kg (4.7%)	75 %	50
Grain	Płatki pszeniczne	0.5 kg (4.7%)	85 %	3
Grain	Żytni	0.5 kg (4.7%)	85 %	8
Sugar	GLOKOZA	0.6 kg (5.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	70 min	12 %
Aroma (end of boil)	CITRA	39 g	0 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	GIPS PIWOWARSKI	10 g	Mash	60 min
Water Agent	SOL EPSOM	7 g	Mash	60 min
Water Agent	GIPS	5 g	Boil	60 min
Water Agent	KWAS MLEKOWY	10 g	Boil	60 min

### Notes

- PŁATKI ZALAĆ WRZATKIEM NA 30 MIN  
HOPSTAND 75 STOPNI  
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