

Hazy Jarek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **75**
- SRM **4.7**
- Style **White 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 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (32.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (16.4%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.1 kg (3.3%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (16.4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (8.2%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.7 kg (23%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Azacca | 30 g | 5 min | 14 % |
| Dry Hop | Azacca | 60 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka słodkiej pomarańczy | 10 g | Boil | 10 min |
| Spice | skórka pomaraczy Curacao | 10 g | Boil | 5 min |