

Hazy NIPA " OSTRY CIEŃ MGŁY".

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.25 kg (3.8%)	75 %	3
Grain	Pilzneński	4.5 kg (69.2%)	81 %	3.5
Grain	Rice, Flaked	0.25 kg (3.8%)	70 %	2
Grain	Maris Otter Pale Malt	1 kg (15.4%)	80 %	5
Adjunct	płatki żytnie	0.5 kg (7.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	30 min	12.7 %
Boil	Admiral	25 g	5 min	12.7 %
Whirlpool	Rakau (NZ)	25 g	15 min	10.6 %
Whirlpool	Citra	20 g	15 min	13.8 %
Dry Hop	Citra	50 g	2 day(s)	13.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	wirflock	0.5 g	Boil	5 min