

Hazy Something

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 1.65 kg (23.7%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (4.3%) | 85 % | 3 |
| Grain | Caraamber | 1 kg (14.4%) | 75 % | 59 |
| Grain | Weyermann - Carapils | 1 kg (14.4%) | 78 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (28.8%) | 81 % | 3 |
| Grain | Płatki jęczmienne | 0.5 kg (7.2%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 35 min | 14.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 20 min | 14.5 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 12.2 % |

| | | | | |
|---------|---------|------|----------|------|
| Dry Hop | Ekuanot | 40 g | 7 day(s) | 14 % |
|---------|---------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP008 - East Coast Ale Yeast | Ale | Liquid | 400 ml | White Labs |

2 litrowy starter 9,8 Blg /10,2 Brix (tydzień do daty ważności drożdży-7.02.2021).