

JAZZY HAZZY IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (35.7%) | 80 % | 7 |
| Grain | Pilznieński | 1.5 kg (35.7%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (16.7%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Lomik | 20 g | 60 min | 6.2 % |
| Whirlpool | Ahtanum | 30 g | 360 min | 4 % |
| Dry Hop | Calypsoo | 50 g | 5 day(s) | 14.8 % |
| Aroma (end of boil) | Ahtanum | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |