

#206 Hazy PL IPA Pinta

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Premium Pilsner | 4.8 kg (72.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (15.2%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.8 kg (12.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Zula | 50 g | 10 min | 10 % |
| Boil | rody hodowlane | 50 g | 5 min | 9.3 % |
| Boil | Książęcy | 50 g | 5 min | 8.3 % |
| Dry Hop | Zula | 100 g | 5 day(s) | 10.6 % |
| Dry Hop | rody hodowlane | 100 g | 5 day(s) | 9.3 % |
| Dry Hop | Książęcy | 100 g | 5 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |

Notes

- brzeczka sie przypaliła przez awarię kociołka - cały zacier poszedł w kanał :(
Jan 12, 2025, 8:24 AM