

## 47 HAZY AIPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (67.6%)	81 %	4
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.4%)	60 %	3
Grain	Słód owsiany Fawcett	1 kg (13.5%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Whirlpool	Sabro	50 g	0 min	15 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %