

## #58 NZ Hazy Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.8**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6
Grain	Acid Malt	0.2 kg (5%)	58.7 %	6
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3
Grain	Rice, Flaked	0.4 kg (10%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	30 g	5 min	13 %
Boil	Nelson Sauvín	30 g	5 min	11 %
Whirlpool	Pacific Jade	20 g	0 min	13 %
Whirlpool	Nelson Sauvín	20 g	0 min	11 %
Dry Hop	Pacific Jade	50 g	4 day(s)	13 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Whirlpool - tutaj ukryte jest chmielenie w w drugim dniu aktywnej fermentacji burzliwej.  
*Nov 4, 2020, 10:07 PM*