

# Browar Łańcut hazy ipa ddh

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2000 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **2163 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **1000 liter(s)**
- Total mash volume **1500 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	375 kg (72.1%)	81 %	5
Grain	Carahell	25 kg (4.8%)	77 %	26
Grain	Weyermann - Rye Malt	100 kg (19.2%)	85 %	7
Adjunct	Łuską ryżowa	20 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	1500 g	40 min	15.9 %
Boil	Cascade	5000 g	15 min	6 %
Whirlpool	Azacca	5000 g	1 min	14 %
Dry Hop	El Dorado	5000 g	0 day(s)	15 %
Dry Hop	Sabro	20000 g	3 day(s)	15 %
Dry Hop	El Dorado	15000 g	1 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	30000 ml	White Labs