

# Double hazy ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **46**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **69 C**, Time **80 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **80 min** at **69C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (75.2%)   | 80 %   | 4   |
| Grain | Pszeniczny                                | 0.5 kg (7.5%)  | 85 %   | 4   |
| Grain | Słód owsiany<br>Fawcett                   | 0.5 kg (7.5%)  | 61 %   | 5   |
| Grain | Oats, Flaked                              | 0.5 kg (7.5%)  | 80 %   | 2   |
| Sugar | maltodextryna                             | 0.15 kg (2.3%) | 78.3 % | 148 |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Magnum      | 25 g   | 60 min   | 13.5 %     |
| Whirlpool | Simcoe cryo | 10 g   | 30 min   | 13.2 %     |
| Whirlpool | Motueka     | 20 g   | 30 min   | 7 %        |
| Dry Hop   | Motueka     | 50 g   | 2 day(s) | 7 %        |
| Dry Hop   | Simcoe cryo | 15 g   | 2 day(s) | 13 %       |
| Dry Hop   | Simcoe      | 50 g   | 2 day(s) | 13.2 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Fermentis  |

## Extras

| Type        | Name           | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | Chlorek wapnia | 16 g   | Mash    | ---  |