

# Hazy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Pils	3.5 kg (50%)	82 %	5
Grain	Best Ale Crisp	2 kg (28.6%)	82 %	6
Grain	Red Ale	1 kg (14.3%)	75 %	70
Grain	Extra Pale	0.5 kg (7.1%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	40 g	60 min	11.3 %
Boil	Centennial	15 g	60 min	10 %
Aroma (end of boil)	Citra	15 g	15 min	13.4 %
Dry Hop	Citra	50 g	3 day(s)	13.4 %
Dry Hop	Nelson Sauvin	60 g	3 day(s)	11.3 %
Dry Hop	Centennial	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	350 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	15 min