

# Hazy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Strzegom Pilzneński	2 kg (25%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	50 min	15 %
Boil	Galaxy	20 g	30 min	15 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Nelson Sauvín	10 g	5 min	11 %
Whirlpool	Nelson Sauvín	30 g	0 min	11 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Galaxy	30 g	0 min	15 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	11 %

Dry Hop	Wai-iti	10 g	3 day(s)	4.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis