

HAZY crazy

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 6.5 kg (61.9%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 2 kg (19%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (9.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (9.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 100 g | 30 min | 10 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|-------|--------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 100 ml | Lallemand |
|---------------------------------|-----|-------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | sól kuchenna | 1 g | Boil | 60 min |

Notes

- inspiracja: <https://www.youtube.com/watch?v=oGvLBcTCzcY>
przepis ułożony na 30l do uwarzenia 20l do rozcieńczenia
May 22, 2024, 1:05 PM