

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