

## Hazy Disco edycja kangurza 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **35.2 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (70.3%)	82 %	15
Grain	Płatki pszeniczne	0.5 kg (7.8%)	60 %	3
Grain	Pszeniczny	1 kg (15.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	70 min	11 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Whirlpool	Enigma (AUS)	20 g	5 min	17.2 %
Whirlpool	Galaxy	30 g	5 min	15 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Dry Hop	Galaxy	70 g	5 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	NaCl	4 g	Mash	70 min
Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/4 tabletki	1 g	Boil	0 min