

# Hazy IPA- 2 polskie chmiele Oktawia & Izabella

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.2 kg (78.8%)	81 %	4
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Rye, Flaked	0.4 kg (6.1%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	25 g	90 min	11 %
Whirlpool	Izabella	30 g	0 min	5 %
Whirlpool	Oktawia	30 g	0 min	7.1 %
Dry Hop	Izabella	150 g	5 day(s)	5 %
Dry Hop	Oktawia	150 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Spice	NaCl	7 g	Mash	90 min
Fining	Whirfloc	1 g	Boil	5 min