

HAZY IPA 2024

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4.6 kg (67.6%) | 80.5 % | 6 |
| Grain | Płatki owsiane | 0.7 kg (10.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.4%) | 60 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (14.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Mash | Citra | 25 g | 150 min | 12.1 % |
| First Wort | citra | 5 g | 100 min | 12.1 % |
| Boil | Citra | 5 g | 60 min | 12.1 % |
| Aroma (end of boil) | Citra | 40 g | 1 min | 12.1 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 12.2 % |
| Whirlpool | Mosaic | 20 g | 10 min | 12.2 % |
| Whirlpool | Centennial | 30 g | 10 min | 10.9 % |
| Whirlpool | Cascade | 40 g | 10 min | 8.3 % |
| Dry Hop | Citra | 15 g | 14 day(s) | 12.1 % |

| | | | | |
|---------|------------|------|-----------|--------|
| Dry Hop | Amarillo | 30 g | 14 day(s) | 9.5 % |
| Dry Hop | Centennial | 20 g | 3 day(s) | 10.9 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 60 g | 1 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Notes

- WODA:
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=HHYPL8X>
+ dodatkowy 1 ml kwasu do zacieru (ph ok 5,6 ostatecznie)
+ dodatkowe 1,5 ml kwasu do wody do wysładzania (ph 5,98 ostatecznie)

Brzeczka przednia: ok 34l o ekstrakcie 12 BLG
Brzeczka nastawna: ok 27l o ekstrakcie 13,2 BLG (temp 18/19)

02.06.2024 - Chmiel na zimno

06.06.2024 - BUTELKOWANIE 25l, 2,8 BLG + 150g cukru (2,3 vol)

May 18, 2024, 12:37 PM