

HAZY IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (49%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (10.2%)	83 %	5
Grain	Płatki owsiane	1 kg (20.4%)	60 %	3
Grain	płatki jęczmienne	1 kg (20.4%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

Lallemand - LalBrew American East Coast - New England STARTER 9blg	Ale	Liquid	800 ml	Lallemand
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Extras

Type	Name	Amount	Use for	Time
Other	glukoamylaza biowin	1 g	Primary	7 day(s)
Water Agent	gips / 15L	6 g	Mash	60 min
Water Agent	chlorek wapnia / 15L	8.5 g	Mash	60 min
Water Agent	sól kamienna / 15L	2 g	Mash	60 min
Water Agent	gips / 8L	3 g	Mash	60 min
Water Agent	chlorek wapnia / 8L	4.5 g	Mash	60 min
Water Agent	sól kamienna / 8L	1 g	Mash	60 min
Other	witamina c	2.8 g	Bottling	---
Flavor	Erytrytol	200 g	Bottling	---

Notes

- Na początku kleikowanie płatków owsianych i jęczmiennych 30min w 70C w 10l wody (5l/kg zasypu)
Zacieranie 15L wody RO + dodatki
Wystadzanie 8L wody RO + dodatki
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