

Hazy IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **31**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (40%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (40%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (6.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	5 min	12 %
Boil	Amarillo	25 g	5 min	9.5 %
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	Huell Melon	50 g	10 min	7.5 %
Whirlpool	Mosaic	40 g	10 min	10 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %
Dry Hop	Bravo	44 g	4 day(s)	15.5 %
Dry Hop	Huell Melon	50 g	16 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand

Notes

- Huell Mellon na zimno jest dodany podczas burzliwej na biotransformację
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