

Hazy IPA Kajakarz (S33)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **8**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (61.2%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.2%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.7 kg (14.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s33 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Flavor | trwa cytrynowa | 15 g | Boil | 5 min |

Notes

- dodatek suszu trawy, w drugiej części warki do gotowania
Feb 24, 2020, 9:15 AM