

# Hazy ipa - KEG

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (57.1%)	82 %	4
Grain	Pszeniczny	1.4 kg (25%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.9%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Simcoe K	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe K	40 g	2 min	13.2 %
Aroma (end of boil)	Galaxy	10 g	2 min	15 %
Dry Hop	Idaho Gem k	50 g	5 day(s)	13.1 %
Dry Hop	Enigma (AUS) K	50 g	5 day(s)	17.2 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	NaCl	6 g	Boil	60 min
Fining	Whirfloc	1 g	Boil	5 min