

## HAZY IPA VR 2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **44 C**, Time **60 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt      | 5 kg (47.2%)  | 82 %  | 4   |
| Grain | Pszeniczny               | 3 kg (28.3%)  | 85 %  | 4   |
| Grain | Płatki owsiane           | 0.5 kg (4.7%) | 85 %  | 3   |
| Grain | Karmelowy Jasny<br>50EBC | 0.5 kg (4.7%) | 75 %  | 50  |
| Grain | Płatki pszeniczne        | 0.5 kg (4.7%) | 85 %  | 3   |
| Grain | Żytni                    | 0.5 kg (4.7%) | 85 %  | 8   |
| Sugar | GLOKOZA                  | 0.6 kg (5.7%) | --- % | --- |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Magnat | 70 g   | 70 min   | 12 %       |
| Aroma (end of boil) | CITRA  | 39 g   | 0 min    | 12 %       |
| Dry Hop             | Citra  | 100 g  | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic | 100 g  | 3 day(s) | 10 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 60 ml  | Fermentum Mobile |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | GIPS PIWOWARSKI | 10 g   | Mash    | 60 min |
| Water Agent | SOL EPSOM       | 7 g    | Mash    | 60 min |
| Water Agent | GIPS            | 5 g    | Boil    | 60 min |
| Water Agent | KWAS MLEKOWY    | 10 g   | Boil    | 60 min |

### Notes

- PŁATKI ZALAĆ WRZATKIEM NA 30 MIN  
HOPSTAND 75 STOPNI  
*Apr 15, 2021, 8:27 PM*