

# HAZY JANE OAT II 25L

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **34**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **66 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **25 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.21 kg (60.6%)	81 %	6
Grain	Viking Wheat Malt	1.56 kg (18.2%)	83 %	5
Grain	Oats, Flaked	0.78 kg (9.1%)	80 %	2
Grain	Oats, Malted	1.04 kg (12.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	2 g	60 min	13 %
Whirlpool	Chinook	48 g	15 min	13 %
Whirlpool	Amarillo	50 g	15 min	9.5 %
Whirlpool	Simcoe	50 g	15 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M66 Hophead Ale	Ale	Dry	10.5 g	Mangrove Jack's
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Starter 3 L na brzeczce 10 BLG z suchego ekstraktu słodowego (jasny jęczmienny).

### Extras

Type	Name	Amount	Use for	Time
Other	kwask askorbinowy	5 g	Bottling	---