

# HAZY JANE (UK) 18L

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **25 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.68 kg (76.5%)	81 %	6
Grain	Viking Wheat Malt	0.9 kg (14.7%)	83 %	5
Grain	Oats, Flaked	0.54 kg (8.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1.08 g	10 min	13 %
Whirlpool	Chinook	16.92 g	30 min	13 %
Whirlpool	Amarillo	18 g	30 min	9.5 %
Whirlpool	Simcoe	18 g	30 min	13.2 %
Dry Hop	Citra	36 g	3 day(s)	12 %
Dry Hop	Simcoe	36 g	3 day(s)	13.2 %
Dry Hop	Mosaic	36 g	3 day(s)	10 %
Dry Hop	Amarillo	36 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	144 ml	White Labs