

HAZY mały tank v1

- Gravity **15.9 BLG**
- ABV ---
- IBU **28**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.555 %/h**
- Boil size **2111.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **1225 liter(s)**
- Total mash volume **1837.5 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1225 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **1498.6 liter(s)** of **76C** water or to achieve **2111.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Viking Pilsner malt | 462.5 kg (75.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 50 kg (8.2%) | 83 % | 5 |
| Grain | Płatki owsiane | 50 kg (8.2%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 50 kg (8.2%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 1500 g | 60 min | 15.5 % |
| Aroma (end of boil) | Huell Melon | 5000 g | 1 min | 7.5 % |
| Whirlpool | Ahthroma | 1500 g | --- | 7.5 % |
| Dry Hop | Sabro | 3000 g | --- | 15 % |
| Dry Hop | Ahthroma | 2500 g | --- | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|----------|------------|
| k 97 | Ale | Dry | 645.16 g | White Labs |
|------|-----|-----|----------|------------|