

# Hazy Table Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	25 g	20 min	19 %
Aroma (end of boil)	Polaris	25 g	5 min	19 %
Whirlpool	Polaris	10 g	10 min	19 %
Whirlpool	Hallertau	25 g	10 min	4.5 %
Dry Hop	Hallertau	25 g	3 day(s)	4.5 %
Dry Hop	Polaris	50 g	3 day(s)	19 %
Dry Hop	Hallertau	25 g	3 day(s)	4.5 %
Dry Hop	Polaris	20 g	2 day(s)	19 %
Dry Hop	Hallertau	25 g	2 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Hallertau podczas fermentacji burzliwej, Polaris + Hallertau podczas fermentacji cichej  
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