

IPA #26 HAZY

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **472.5 liter(s)**
- Total mash volume **607.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	70 kg (47.6%)	80.5 %	3.5
Grain	Orkiszowy Swaen	25 kg (17%)	82 %	7.5
Grain	Żytni Weyermann	25 kg (17%)	81 %	7
Grain	Płatki owsiane	15 kg (10.2%)	30 %	2
Sugar	Maltodekstryna	12 kg (8.2%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Talus	2000 g	10 min	13 %
Whirlpool	Talus	2500 g	15 min	13 %
Dry Hop	Talus na początek	2000 g	20 day(s)	13 %
Dry Hop	Talus dzień 3	2000 g	17 day(s)	13 %
Dry Hop	Talus dzień 5	2000 g	15 day(s)	13 %
Dry Hop	Talus po fermentacji	5000 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	1500 g	Lallemand

Notes

- Zgłoszenie 15 °P

Procedury jak przy IPA #25, czytaj - przejebane, ponadto dodatek antifoam na fermentację
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