

"NiE" Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (57.1%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------|--------|----------|------------|
| First Wort | Amarillo | 20 g | 120 min | 7.5 % |
| Aroma (end of boil) | Amarillo | 40 g | 0 min | 7.5 % |
| Whirlpool | Sabro | 30 g | 20 min | 14.8 % |
| Whirlpool | El Dorado | 30 g | 20 min | 13.8 % |
| Whirlpool | Mosaic | 30 g | 20 min | 12.6 % |
| Dry Hop | Sabro w 2 dniu burzliwej | 70 g | 7 day(s) | 14.8 % |
| Dry Hop | El Dorado | 70 g | 2 day(s) | 13.8 % |
| Dry Hop | Mosaic | 70 g | 2 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-33 | Ale | Slant | 150 ml | Fermentis |