

# "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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-33	Ale	Slant	150 ml	Fermentis