

Pół hazy

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (93.3%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (6.7%)	78 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
WB-34/70	Lager	Dry	12 g	Fermentis