

# Sylvan Lake Haze

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68.9 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **68.9C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Rahr - 2 Row Malt            | 3.18 kg (58.3%) | 80 %  | 4   |
| Grain | Rahr - Premium Pilsner Malt  | 0.45 kg (8.3%)  | 80 %  | 4   |
| Grain | White Wheat Malt             | 0.45 kg (8.3%)  | 86 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.45 kg (8.3%)  | 73 %  | 20  |
| Grain | Oats, Flaked                 | 0.91 kg (16.7%) | 80 %  | 2   |

## Hops

| Use for   | Name        | Amount  | Time     | Alpha acid |
|-----------|-------------|---------|----------|------------|
| Whirlpool | Citra       | 28.35 g | 20 min   | 12 %       |
| Whirlpool | Galaxy      | 28.35 g | 20 min   | 15 %       |
| Dry Hop   | Galaxy      | 28.35 g | 5 day(s) | 15 %       |
| Dry Hop   | Citra Cryo  | 14.17 g | 5 day(s) | 12 %       |
| Dry Hop   | Mosaic Cryo | 14.17 g | 5 day(s) | 10 %       |
| Dry Hop   | Galaxy      | 42.52 g | 3 day(s) | 15 %       |
| Dry Hop   | Mosaic Cryo | 19.84 g | 3 day(s) | 10 %       |
| Dry Hop   | Citra Cryo  | 28.35 g | 3 day(s) | 12 %       |

## Yeasts

| Name                      | Type | Form   | Amount  | Laboratory |
|---------------------------|------|--------|---------|------------|
| WLP013 - London Ale Yeast | Ale  | Liquid | 59.1 ml | White Labs |

### Extras

| Type        | Name             | Amount  | Use for | Time |
|-------------|------------------|---------|---------|------|
| Water Agent | Calcium Chloride | 14.17 g | Mash    | ---  |
| Water Agent | Gypsum           | 7.09 g  | Mash    | ---  |
| Water Agent | Lactic Acid      | 5.67 g  | Mash    | ---  |

### Notes

- RO Water system  
First brew in new electric kettle - low mash efficiency  
Recycled yeast with 2 day starter  
*Dec 9, 2022, 2:54 PM*