

HAZY JANE (UK)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **47.6 liter(s)**
- Total mash volume **64.6 liter(s)**

Steps

- Temp **66 C**, Time **25 min**

Mash step by step

- Heat up **47.6 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **25 min** at **66C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **64.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 13 kg (76.5%) | 81 % | 6 |
| Grain | Viking Wheat Malt | 2.5 kg (14.7%) | 83 % | 5 |
| Grain | Oats, Flaked | 1.5 kg (8.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 3 g | 10 min | 13 % |
| Whirlpool | Chinook | 47 g | 30 min | 13 % |
| Whirlpool | Amarillo | 50 g | 30 min | 9.5 % |
| Whirlpool | Simcoe | 50 g | 30 min | 13.2 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 13.2 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 400 ml | White Labs |