

P.29 - Hazy IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **13**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **15 min**
- Evaporation rate **11 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (37.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (25%)	80 %	6
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3
Grain	Płatki pszeniczne	1 kg (12.5%)	60 %	3
Grain	Weyermann - Carapils	1 kg (12.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Enigma (AUS)	10 g	---	17.2 %
Whirlpool	Mosaic	90 g	10 min	10 %
Dry Hop	Centennial	90 g	14 day(s)	10.5 %
Dry Hop	Enigma (AUS)	80 g	5 day(s)	17.2 %
Dry Hop	Ella (AUS)	100 g	3 day(s)	14.6 %
Dry Hop	Michigan cooper	100 g	2 day(s)	10.5 %
Dry Hop	Simcoe	100 g	1 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

Notes

- Centennial 90 g dodany w pierwszym dniu burzliwej.
Chlorek wapnia do zacierania 5 g i do wyładzania 5 g.
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