

# Tropical Hazy

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 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 **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Barley, Flaked	0.5 kg (7.1%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Nectaron	25 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Nectaron	25 g	3 day(s)	12 %
Dry Hop	Mosaic	75 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	500 ml	White Labs