

## #206 Hazy PL IPA Pinta

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Premium Pilsner	4.8 kg (72.7%)	80 %	4
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3
Grain	Płatki pszeniczne	0.8 kg (12.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	10 min	10 %
Boil	rody hodowlane	50 g	5 min	9.3 %
Boil	Książęcy	50 g	5 min	8.3 %
Dry Hop	Zula	100 g	5 day(s)	10.6 %
Dry Hop	rody hodowlane	100 g	5 day(s)	9.3 %
Dry Hop	Książęcy	100 g	5 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

## Notes

- brzeczka sie przypaliła przez awarię kociołka - cały zacier poszedł w kanał :(  
*Jan 12, 2025, 8:24 AM*