

## #98 Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **9.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 1.6 kg (44.4%) | 81 %  | 4   |
| Grain | Pszeniczny           | 1.1 kg (30.6%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (11.1%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.4 kg (11.1%) | 60 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.1 kg (2.8%)  | 75 %  | 45  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 12.5 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 5.7 g  | ---        |

### Notes

- 11/02/22

Fermentacja: ciśnienie 0,8 bar, 17.8°C  
Feb 12, 2022, 12:40 AM